PONZU SALMON



QUICK

Less than 10 mins prep time

HEALTHY

Salmon is high in protein and a great source of omega-3 fatty acids which is good for your joints, brain and heart

FAMILY

Feeds 5 with sauce ready for another meal

MEALS

Delicious served with brown rice and steamed vegetables

INGREDIENTS

- 5 salmon fillets
- 2 spring onions
- Optional sesame seeds

SAUCE INGREDIENTS makes double quantity

- 4 limes
- 2 lemons
- 100 ml mirin
- 100 ml soy sauce
- Salt and pepper

METHOD

- Put the oven onto 200° C 1.
- 2. Put the salmon in an ovenproof dish
- Mix lime juice, lemon juice, soy and mirin in a 3. jar
- Pour half of the sauce over the fish (put the rest 4. in the fridge for a quicker meal next time)
- Put the salmon in the oven for 15-20 minutes 5.
- 6. Cut the spring onions
- When cooked sprinkle the spring onion and 7. sesame seeds over the top
- 8. Serve



