

# Grilled teriyaki salmon skewers with Ponzu spring onions recipe

Total time **55 mins** 15 mins preparation time 30 mins marinating time 10 mins cooking time

## INGREDIENTS

4 portion(s)

- 400 g** salmon fillet
- 50 ml** Kikkoman Teriyaki Marinade
- 4** thin wooden skewers
- Ponzu marinated spring onions:**
- 2 bunch** of spring onions
- 1 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- 1 tbsp** rice vinegar
- 25 ml** neutral oil e.g sunflower or vegetable
- Freshly ground black pepper
- Wasabi mayo:**
- 125 g** mayonnaise
- 1 tbsp** wasabi paste
- 2 tsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon

## PREPARATION

### Step 1

Cut salmon fillets into large cubes, and cover with Kikkoman Teriyaki. Cover with cling film and leave to marinate in the fridge for 30 minutes. After marinating thread the salmon cubes onto skewers.

### Step 2

Cut the spring onions into thin, long strips and place in a bowl. Mix Kikkoman Ponzu, rice vinegar and oil for a marinade, and pour over the spring onions. Season with pepper.

### Step 3

Mix the mayonnaise with wasabi and Kikkoman Ponzu to taste.

### Step 4

Grill the salmon skewers on a hot grill for 2-3 minutes on each side or until cooked to your liking. Serve with the ponzu marinated spring onions, wasabi mayo and delicious bread.