

Oven-roasted Citrus Salmon

INGREDIENTS

4 portion(s)

4	salmon fillets
3 tbsp	lemon or lime juice
3 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1 tsp	honey
2 tsp	grated fresh ginger
1 tsp	crushed garlic
1 pinch	of black pepper

PREPARATION

Step 1

Mix a marinade of all ingredients and let the salmon fillets marinate in the refrigerator for approx. 30 minutes.

Step 2

Preheat the oven to 200 °C. Bake the salmon in the oven for approx. 15 minutes until the fish is tender. Brush the fish with the marinade a few times while baking.

Step 3

Garnish with fresh herbs, lemon or lime slices and perhaps a bit of fresh chilli. Serve with potatoes and green salad.