KIKKOMAN

Salmon skewers with dips

Total time **140 mins** **20 mins** preparation time **120 mins** marinating time

Nutritional facts (per portion):
857 kJ / 204 kcal

Fat: **13.4 g** Protein: **16.7 g**
Carbohydrates: **3.6 g**

INGREDIENTS

8 portion(s)

600 g	skinless, boneless salmon, cut into 24 cubes
50 ml	Kikkoman Gluten free Teriyaki Marinade
	Lime wedges, to serve
	Spring onion, sliced, to serve (optional)

For the teriyaki dip:

100 ml	Kikkoman Gluten free Teriyaki Marinade
2 tsp	finely grated ginger
0.5 tsp	wasabi paste
	Juice ½ lime

For the chilli mayo dip:

4 tbsp	light mayonnaise
1 tbsp	chilli sauce

PREPARATION

Step 1

Place the salmon in a bowl and pour over the Gluten Free Teriyaki Marinade. Leave covered in the fridge to marinate for at least 2 hours. Soak 8 wooden skewers in water while the salmon marinates.

Step 2

Make the sauces: mix 1 tbsp of the teriyaki sauce with the grated ginger and wasabi to make a paste, then gradually add the rest of the teriyaki sauce and finely stir in the lime juice. For the chilli mayo, spoon the mayo into a bowl, then swirl the chilli sauce through.

Step 3

When you are ready to cook, thread 3 pieces of salmon onto each of the skewers. Heat a grill, griddle pan or BBQ and cook the salmon on each side for 3 minutes, or until cooked to your liking. Serve with the dips and wedges of lime to squeeze over and scatter with the spring onions, if liked.