

# 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.