

Salmon skewers with dips

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

Nutritional facts (per portion):

857 kJ / 204 kcal

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

Fat: **13.4 g** Protein: **16.7 g**

Carbohydrates: 3.6 g

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.