



# SALMON STEAK WITH YUZU DIJON GLAZE

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 20 MIN

## INGREDIENTS

salmon fillets  
100g yuzu jam  
1 tbsp dijon mustard  
1/2 tsp garlic powder  
1/8 tsp ground ginger  
1/2 tsp salt  
1/4 tsp pepper

## DIRECTIONS

1. In a small bowl, to make the glaze combine yuzu jam, dijon mustard, garlic powder, ground ginger, salt and pepper.
2. Brush the glaze over salmon.
3. Grill salmon for 10-12 minutes, basting occasionally with remaining glaze.
4. Serve with sides, such as vegetables sauteed in butter or fries,

## NOTES

Salmon can be substituted with other types of fish fillets.