

Kikkoman Soy Sauce and Honey Glazed Salmon Salad



Serves: 4-6

4 tablespoons Kikkoman Less Salt Soy Sauce

4 tablespoons mirin

2 tablespoons honey

600g skinned boned salmon fillet

3 handfuls baby Cos lettuce leaves

2 avocados, stoned, peeled and sliced

125g cherry tomatoes, halved

1 handful snow pea sprouts, coarse white ends cut off.

lemon wedges to serve



Put the soy sauce, mirin and honey into a small saucepan and heat, stirring until the honey dissolves. Remove from the heat and cool. Place the salmon in a lightly oiled roasting dish. Pour the soy mixture over the top, and turn the salmon so that the former skin side is upwards. Marinate 1 hour or overnight.

Preheat the oven to 200°C. Turn the salmon over and place in the oven for about 10 minutes or until just cooked through. Occasionally brush the marinade over the salmon as it cooks. Remove the salmon from oven and reserve. Place the Cos lettuce in a shallow bowl. Put the avocado and tomatoes on top on top. Gently break the warm salmon into large bite-sized pieces and place it on top of everything. Pour the marinade over the salmon. Sprinkle the sprouts on top and serve with lemon wedges.