



#MakeItGAP

RECIPES

SALMON BITES WITH WASABI MAYO

YIELD: 6 Servings

SALMON:

1 lb. salmon (thickest cut, if possible)
2 Tbsp. brown sugar
4 cloves garlic, *minced*
1 Tbsp. ginger, *grated*
1 Tbsp. olive oil
1/2 cup soy sauce

WASABI MAYO:

1/2 cup mayonnaise
1 Tbsp. wasabi paste
1 Tbsp. lemon juice

PREPARATION:

Carefully remove the skin from the salmon filets and cut salmon into 2 inch pieces.

In a medium sized bowl combine brown sugar, soy sauce, garlic and ginger. Toss salmon pieces in the same bowl along with sauce and allow to marinate for at least 30 minutes (or overnight).

In a large skillet heat the oil over med-high heat. Thread the salmon pieces onto metal skewers (or wooden skewers that have been soaked in water for 30 minutes) and place the salmon skewers into the pan. Allow to sear without moving them, about 2 minutes. Flip them over and sear them for two minutes on the other side. This may need to be done in batches depending on the size of your pan.

In a small bowl, whisk the mayo, wasabi paste and lemon juice until smooth.

Serve the salmon skewers with extra sauce, dipped in the wasabi aioli. Store leftover salmon and cucumber salad in the refrigerator for up to 2 days.

Recipe adapted from themodernproper.com