

Salmon with Lemon Ginger Sauce

Serves: 1

Prep time: 5 Minutes

Cooking time: 10 Minutes

Ingredients:

- 1 salmon fillet
- 1 tablespoon butter

Garnish

- pinch sesame seeds
- green shallot, rings

Sauce

- ½ teaspoon cornflour
- 1 tablespoon water
- 1 teaspoon oil
- 1 teaspoon grated fresh ginger
- 1 tablespoon honey
- 1 tablespoon lemon juice
- 1 teaspoon soy sauce
- 1 teaspoon sweet chilli
- splash of Sriracha sauce



Simplicity: *You will love this one, so quick and so very tasty*
On the table in under 15 minutes

Method:

- Make a slurry by mixing the water and cornflour together
- Heat the oil in a small saucepan, add the ginger and honey and cook for 1 minute
- Add the lemon juice, soy sauce, sweet chilli sauce and Sriracha. Stir in the slurry and cook until sauce thickens.
- **Meanwhile**, melt butter in a non-stick frying pan over medium-high heat
- Cook salmon fillet (approx. 4 minutes) each side or until cooked to your liking
- Place salmon onto a serving dish, pour the sauce over the cooked salmon and garnish with sesame seeds and shallot rings
- **Serve and Enjoy!**