

Teriyaki Salmon Skewers



Serves 4 - 6

Prep 20 mins

Cooking 5 mins

Easy

Makes 26

Ingredients

1/2 lime, juiced
1 tsp sesame oil
5 tbsp Japanese soy sauce
4 tbsp clear honey
500g salmon fillet, skinned & boned
black sesame seeds, to serve

1. Put the lime juice, sesame oil, soy and honey in a large bowl and mix well.
2. Cut the salmon into 26 bite-size pieces and toss in the sauce.
3. Heat the oven to 190C/ Fan 170C/ Gas 5. After 10 minutes, drain the salmon and reserve the sauce, put on an oiled baking sheet and cook in the oven for 5 minutes, or until cooked.
4. Meanwhile, reduce the sauce in a small pan over a low medium heat for about 3 mins or until thickened and glossy.
5. Remove the skewers from the oven and brush or spoon the reduced sauce over each salmon piece, along with a sprinkling of sesame seeds. Serve immediately.