

## **MSC Wild Twists - Canada**

### **Spicy maple soy salmon**

**Serves 4**

#### **Ingredients**

4 frozen salmon fillets  
2 spring onions  
1 tbsp sesame seeds (white/black or mixed)

#### **Marinade**

4 tablespoons maple syrup  
2 tablespoons soy sauce  
2 cloves garlic, minced  
2 inch ginger, minced  
1/2 teaspoon wasabi paste - or - 1/2 teaspoon chilli flakes  
1 lime - juice only  
Pinch ground black pepper

#### **Method**

Defrost the salmon fillets - put them, in their packet, in a dish in the refrigerator over night - or, submerge in cold water for one hour, in their packet  
Whisk together all marinade ingredients  
Marinate salmon for 30 minutes  
Preheat broiler to high  
Line tray with foil/parchment  
Arrange salmon skin side down  
Broil for 8-10 minutes until fish is cooked through  
Sprinkle sliced spring onions and sesame seeds to finish

#### **Serve with**

Egg noodles, tenderstem broccoli, fresh lime