



## Wasabi Salmon

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

*Serves: 2 people*

*Ready in: 30 minutes*

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## Fresh Seafood



1lb spring or sockeye salmon fillets

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## Ingredients

2 tsp wasabi paste or powder  
2 tsp rice vinegar  
2 tsp tamari sauce  
2 tsp minced fresh ginger  
1 tbsp dark brown sugar

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## Instructions

1. Preheat oven to 425 F. Line an 8- by 8- inch pan with parchment paper or foil. Place salmon in the pan.
2. In a small bowl, mix together the wasabi paste, soy sauce, rice, vinegar, fresh ginger, and brown sugar. Reserve 2 teaspoons. Pour remaining sauce over the fish. Bake 15 to 20 minutes or until just done.
3. When cooked, pour the reserved wasabi sauce over the fish and serve with short-grain brown rice.

