Salmon with Thai Chilli Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 2

4 Salmon Fillets

MARINADE:

1 red chilli deseeded and sliced

1 lime for the juice and one chopped in to wedges to garnish

2 tbsp dark soy sauce

1 tbsp honey

1 thumb size of fresh ginger, finely chopped

2 garlic cloves

4 tbsp sesame oil (2tbsp for marinade and 2tbsp for frying)

4 spring onions

2 tbsp cornflour

Instructions

Add the soy sauce, honey, lime juice, ginger, garlic, chilli and 2 tbsp sesame oil in a large bowl. Place the salmon in the marinade for at least an hour, turning over so that both sides are coated.

Take the salmon out of the marinade shake off the excess liquid and coat with cornflour.

Meanwhile heat a pan with 2 tbsp of oil. Place the coated salmon and fry for 3 minutes on each side until crisp. Remember not to over cook the salmon.

When the salmon are cooked, set aside on a plate lined with paper towels.

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