

# Asian Grilled Salmon



Salmon flavored with Dijon mustard, soy sauce and garlic.

Serves 4

2 pounds salmon filet, boned, skinned

2T Dijon mustard

1/4c soy sauce

1/4c olive oil

1t garlic, minced

1t sesame seeds, toasted

2 green onions, thinly sliced

Whisk together mustard, soy sauce, olive oil and garlic in small bowl. Liberally brush salmon with marinade and allow to sit for 10~15 minutes.

Spray grill grates or grilling basket with Pam® and preheat grill to medium~high heat. Grill salmon 10 minutes for each 1" of thickness. For instance, if the salmon is 1" thick, it will take a total of 10 minutes to grill. Turn once, half way through grilling.

Garnish with toasted sesame seeds, green onions and serve with additional marinade for dipping.

## Prepare Ahead Tip

I like to make extra marinade and add it to rice the last 10 minutes of cooking. Brush veggies with marinade and grill with the salmon.