

# Marinated grilled salmon

Total time **60 mins** 60 mins preparation time

## INGREDIENTS

4 portion(s)

- 800 g** salmon fillet with skin
- 1** orange
- 4 tbsp** olive oil
- 2 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 4** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- Mix of fresh herbs of choice: coriander, parsley, mint

### Grilled vegetables:

- 200 g** cherry tomatoes
- 200 g** yellow zucchini
- 100 g** red onion
- 7** forest mushrooms or white mushrooms
- Black pepper
- 3 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
- 3 tbsp** olive oil
- 4 tsp** dried oregano

### Grilled watermelon:

- 4 Slices** of watermelon
- Ponzu for sprinkling

## PREPARATION

### Step 1

Grate orange skin on fine grater, leave aside. Half the orange and squeeze the juice into a bowl, add Kikkoman Soy Sauce and Ponzu and mix well. Clean the salmon, cut into pieces of 200 g, put to the bowl with marinade (skin up) and leave for 30 minutes.

### Step 2

Prepare the dressing for vegetables: mix Ponzu with olive oil, oregano and pepper. Half cherry tomatoes, slice zucchini and onion and put them on a grilling tray along with mushrooms. Sprinkle all with dressing and grill on both sides for few minutes. Grill watermelon slices directly on the grid and sprinkle with Ponzu sauce.

### Step 3

Take salmon out of marinade and wipe dry with kitchen paper. Place on grill (skin down) and grill until crispy, then turn and grill on the other side for 2-3 minutes. Serve with grilled vegetables and watermelon.