



Seared salmon sandwich

YIELD: Serves 2

COOK TIME: 20 Minutes

PREPARATION METHOD

1. Season Salmon fillets with sprinkling of paprika, cumin, pepper, salt, oil & squeeze of lemon juice (marinade in fridge for up to an hour if possible)
2. Turn on your wolf teppanyaki to 200 degrees to heat up
3. Slice avocado, tomato and lettuce while this is heating
4. Add Salmon fillets skin side down & cook for 4 minutes each side, or until firm.
5. For the last few minutes of cooking, add the sliced ciabatta rolls and toast for a few minutes to warm
6. Remove the salmon and rolls & keep warm under foil
7. Start to build the sandwich, spreading Mayo onto the rolls, adding the lettuce, tomatoes & avocado, then the salmon fillets
8. Serve with salad & enjoy!

INGREDIENTS

- 2 salmon fillets
- Paprika, cumin, black pepper & salt
- to season
- 1 avocado, sliced
- 1 tomato, sliced
- 2 gem lettuces, shredded
- 1 tbsp mayonnaise
- Olive oil
- Fresh lemon juice
- 2 ciabatta rolls
- 1 lemon