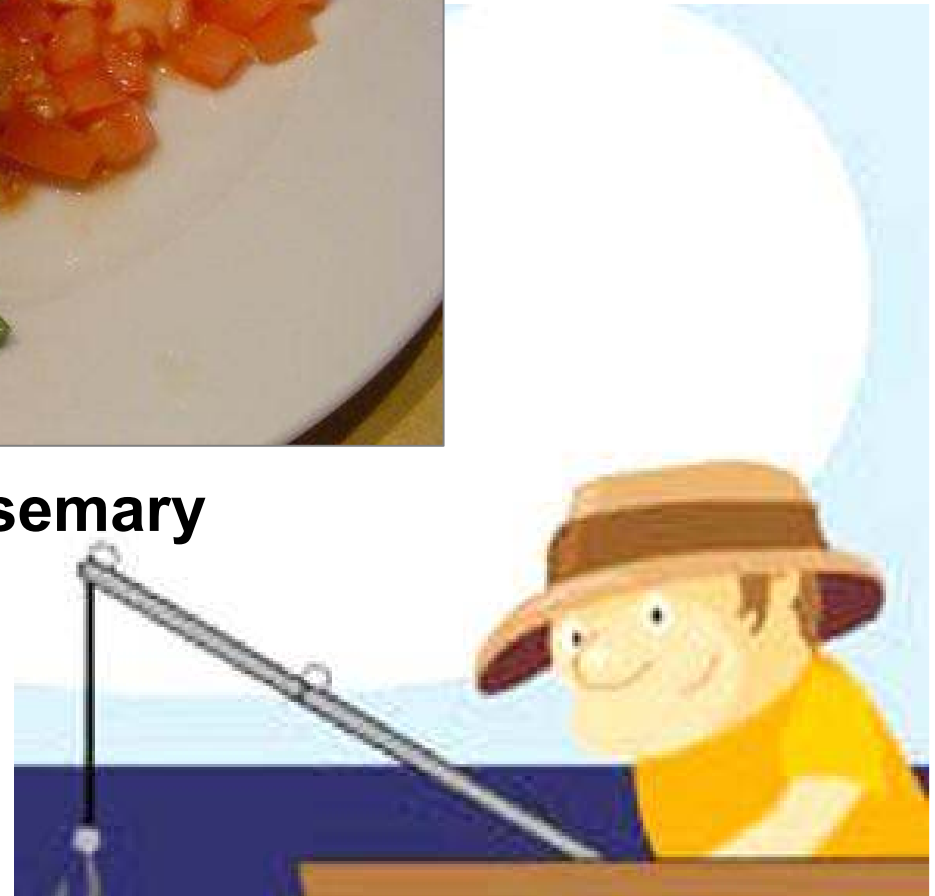


Thai Roasted salmon with rosemary

Cooking time: 20 min.

Preparing time: 10 min.

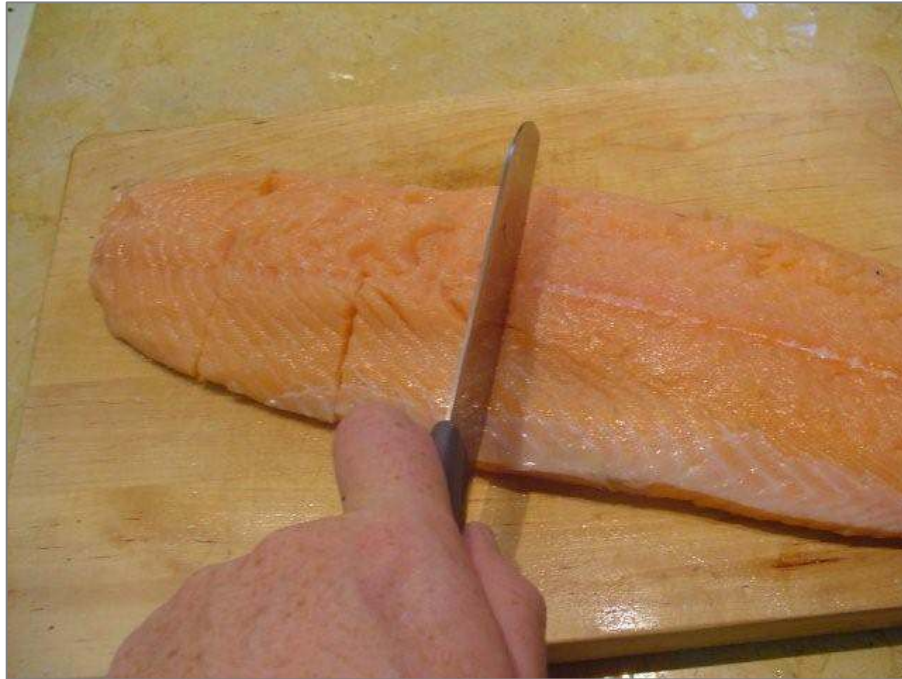
Serves for 4 people



Ingredients:

**1 kg. (2.2
pound/35oz) fresh
boneless salmon
¼ cup of extra
virgin olive oil.
2 TS of sesame oil.
5 TS of Kikkoman
soy sauce
3 TS of sweet chilly
sauce
Few branches of
rosemary (from my
garden)**





**Cut the fish to
slices per your
guests
place the
pieces in a foil
tray**





**The sauce:
In a bowl, add
the olive oil,
the Soy sauce,
the sesame oil
and the sweet
chilly sauce.**





**Add salt
and ground
pepper and
stir the
sauce**





**With a kitchen
brush, brush
the pieces with
the sauce and
place the
Rosemary on
the top**



**Place in the oven for 15 min. 200c (400F)
and serve it with tomato salad...**

