

## Grilled Salmon with Sesame Chilli Condiment



This is just a serving suggestion really but one that will have you making it again and again. Serve with a green salad and perhaps some sticky Japanese sushi style rice.

**Serves as many as you like.**

### **Ingredients**

1 serving size piece of salmon per person (preferably wild-caught)  
1 -2 tablespoons of sesame chilli condiment – hot or mild per piece of salmon.

### **Method**

Grill or pan-fry the salmon until just cooked to ensure that it remains moist.

Serve onto plates and spoon the sesame chill condiment over the top and serve immediately.

That's it, how simple is that and you will not be disappointed.

This will also work with any fish or seafood of your choice; this product quite simply goes with just about everything.