

Seared salmon sandwich

Cook: 20 minutes



Step 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)

Step 2.

Turn on your wolf teppanyaki to 200 degrees to heat up

Step 3.

Slice avocado, tomato and lettuce while this is heating

Step 4.

Add Salmon fillets skin side down & cook for 4 minutes each side, or until firm.

Step 5.

For the last few minutes of cooking, add the sliced ciabatta rolls and toast for a few minutes to warm

Step 6.

Remove the salmon and rolls & keep warm under foil

Step 7.

Start to build the sandwich, spreading Mayo onto the rolls, adding the lettuce, tomatoes & avocado, then the salmon fillets

Step 8.

Serve with salad & enjoy!

Ingredients

Serves 2

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