



The 5 Ingredient Collection

SALMON WITH LEMON & GINGER

#myshangrila

Recipe by Kim Sarah Groneberg, Director, Global Sales (Frankfurt)

INGREDIENTS

Serves 2-4

Green salad leaves	200 g
Salmon fillet	600 g
Ginger	20 g
Lemons	2
Olive oil, vegetable broth, honey	
Season with salt & pepper	

RECIPE

- 1 Wash the salad and cut in ready-to-eat-pieces.
- 2 Rinse the salmon fillet under cold water, pat dry and cut into large pieces.
- 3 Peel the ginger and cut into fine sticks.
- 4 Wash 1 lemon hot, pat dry and cut into slices.
- 5 Halve the remaining lemon and squeeze out the juice.
- 6 Season the salmon with salt and pepper.
- 7 Heat the oil in a pan and fry the salmon with ginger and lemon slices in it over a medium heat in 3-5 minutes until golden brown.
- 8 Remove the salmon pieces from the pan and arrange on the salad with ginger and lemon.
- 9 Deglaze the roast set with broth and lemon juice. Season with honey, salt and pepper and drizzle over the salad.