

Recipe Name: Grilled Tangy Lime Salmon Steak Recipe

Diet Type:

Course: Dinner

Cuisine: Continental

Quantity: 1 serving



Ingredients

Ingredient	Quantity
• 500 grams Salmon fillet	4
• 1 Onion - chopped	
• 2 tablespoon Lemon zest	
• 1 tablespoon Whole Black Peppercorns - crushed	
• 2 teaspoons Garlic powder	
• 1 tablespoon Extra Virgin Olive Oil	
• 1 tablespoon Paprika powder	
• Salt - to taste	
• 3 tablespoons Lemon juice	
• 1 tablespoon Dijon Mustard	
• 1 tablespoon Lemon juice	
• 1 tablespoon Sambal oelek	

Preparation

- To begin making the Grilled Tangy Lime Salmon Steak Recipe, preheat the oven to 175 degrees.
- Meanwhile, chop the onions and keep it aside.

Macronutrients

Calories (kcal)	Protein (g)	Carbs (g)	Fat (g)	Fiber (g)	Sugar (g)
360	35	0	18	0	0