



## THE ORIGINAL MAUI SALMON



**TIME TO PREPARE**

45 minutes



**COOK TIME**

12 minutes



**SERVING**

4 People



**PREPARED BY**

<https://mauiribs.com>

### *Ingredients*

- ▣ 1 tbsp Dijon mustard*
- ▣ ½ cup The Original Maui Sauce/Marinade*
- ▣ 1 tbsp Chopped fresh ginger*
- ▣ 1 tbsp Honey*
- ▣ 4 salmon fillets*
- ▣ 1/2 tsp Sesame oil*
- ▣ Sesame seeds (optional)*

### *Steps to Cook*

01. Preheat the oven to 375 ° F (
02. Combine mustard, Maui sauce, ginger, honey and sesame oil.
03. Marinate the salmon for 30 minutes in the sauce
04. In an oven safe dish add the salmon and the sauce.
05. Cook for 12 minutes (more or less depending on your oven and the thickness of your fish).
06. To serve, sprinkle with sesame seeds.