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Soy Lime Glazed Salmon with Cucumber Salad

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Serves 4

4 pieces salmon fillets, can use cod, skin-off
[Soy Lime Syrup](#) to marinate
 1 English cucumber, skin on, sliced 1/16 inch
 2 teaspoons [wasabi powder](#), can use mustard powder
 1/4 cup [rice vinegar](#) (Marukan is preferred)
 1 tablespoon [sesame oil](#)
 1 pinch sugar
 2 tablespoons toasted sesame seeds
 Salt and pepper to taste

Glaze the salmon with the [Soy Lime Syrup](#) and let sit for 10 minutes. Heat an outdoor grill or preheat the broiler. Spray the grill with nonstick cooking spray. Grill or broil the salmon, turning once, about 6-8 minutes for medium rare.

In a bowl, combine [wasabi powder](#), [rice vinegar](#), [sesame oil](#) and sugar. Toss with the cucumbers, let sit for 5 minutes and season to taste with salt and pepper.

Plating

Arrange the cucumbers so that they fill the bottom of each plate (one next to the other in a circle). Top with the fish, drizzle with the [Soy Lime Syrup](#) and garnish with the sesame seeds.

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