



## Sweet Pepper® Salmon Steak

2 Salmon Steaks (yields 4 pieces)  
1/2 tsp. sea salt  
2-1/2 Tbsp. Sweet Pepper Sauce  
1 Tbsp. Soy Sauce  
2 tsp. lime/lemon zest  
1 Tbsp. fresh thyme (leaves only)  
1 Tbsp. lime juice  
2 Tbsp. Olive oil

### Instructions

Cut salmon steaks in half, removing all bones. Generously rub with salt and roll into medallions. Hold medallions in place with cotton twine. Combine the remaining ingredients to cover both sides of salmon. Drizzle with olive oil and marinate for 1 hour. Cook in the oven for 20-25 minutes at 475°C uncovered. Flip salmon over at 10-12 minute mark. Can also be grilled.

Servings: 4



**GLUTEN  
FREE**

**100%  
NATURAL**

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