

SINCE 1645



Yamasa Fried Salmon Salad

Ingredients

- 1/4 lb. skinless salmon
- 1/2 pieces of lemon
- 1 pack of leafy greens (any kind)
- 1 tablespoon YAMASA Gluten-Free Citrus Miso Glaze
- 4 cups olive oil
- 1/2 cup corn starch

Directions

- Cut the salmon into bite size pieces.
Sprinkle salt and pepper over the salmon and dust flour over it.

Use this rich colored umami loaded sauce as a finishing touch to your recipe, giving it a beautiful glossy glaze and an incredible aroma

- Heat up olive oil in a pan. Deep fry the salmon. Once the salmon is golden brown (around 5-8 minutes), remove the salmon from the pan and place on a plate with paper towels to absorb excess oil.
- Place the leafy greens on a serving plate and place the salmon on top evenly. Squeeze lemon and drizzle YAMASA Gluten-Free Citrus Miso Glaze on top.

Use this rich colored umami loaded sauce as a finishing touch to your recipe, giving it a beautiful glossy glaze and an incredible aroma your customers cannot resist! Pour the sauce over on the top of all kinds of dishes, such as



YAMASA. Japanese Tradition.

