

Furikake Salmon

Ingredients

- 1 lb Salmon (skinless, cut into 3 pieces)
- 2 T Japanese Mayonnaise
- 1/2 T Garlic Powder
- 2 t Soy Sauce
- 2 T Furikake
- 0 ds Ground Black Pepper

Instructions

- 1.Remove the salmon from the refrigerator and let it sit for 10 minutes. Meanwhile, preheat oven to 400°F. Line a baking sheet with parchment paper and set aside.
- 2.In a small bowl, add Japanese mayonnaise, soy sauce, and garlic powder. Mix the sauce until homogeneous and smooth. Set aside.
- 3.Dry the salmon with a paper towel and place the servings on the prepared baking sheet with at least an inch between each piece.
- 4.Add the mayo mixture on each piece of salmon and around the sides. Sprinkle furikake on top of each piece, covering the entire top of each salmon serving. Sprinkle black pepper over the top and place in the oven for 10-12 minutes depending on the thickness of the salmon. Remove from the oven

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and serve immediately.