

## Grilled Fish

### Ingredients

2400 grammes Fish, salmon, king, with skin, kippered, (Alaska Native)

2 cuillères à soupe Huile, olive, salade ou cuisine

15 grammes Jus de citron, cru

5 grammes MAGGI® Spices & Oriental Herbs stock cube

2 cuillères à soupe MAGGI® Sauce piment doux

### Instructions

1. In a mixing bowl combine Fish, MAGGI® Bouillon Duo Spices, MAGGI® Sweet & Chili Sauce, Olive Oil and Lemon Juice. Toss together until fish is fully coated.
2. If making kababs, tread pieces onto skewers, and grill on an open fire or a griddle pan for 5-10 minutes.
3. Serve along rice, bread or salad with a lemon wedge.

### Nutrients

Les glucides	2.22
Énergie	886.89
Les graisses	56.55
Protéine	92.8

16 Minutes

6 Servings