

# Quick & Easy

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## THE COSTCO WAY

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### Alaska Salmon with Wasabi Yogurt Sauce

Makes 4 servings

#### Wasabi Yogurt Sauce Ingredients:

½ cup Greek yogurt

½ tsp wasabi paste

½ cup dill, finely chopped, reserve a few sprigs for garnish

½ Tbsp lemon zest

2 Tbsp lemon juice

#### Instructions:

In a small bowl, combine yogurt, wasabi paste, dill, lemon zest and lemon juice.

#### Salmon Ingredients:

4 Keta Salmon fillets

2 Tbsp olive oil, divided

½ tsp sea salt, divided

½ tsp ground pepper, divided

½ tsp garlic powder, divided

#### Instructions:

Heat a grill pan to medium high. Brush grill pan with 1 Tbsp olive oil. Brush fillets with remaining 1 Tbsp olive oil. Season with ¼ tsp salt, ¼ tsp pepper and ¼ tsp garlic powder. Place salmon skin side down on grill pan. Cook for 5 minutes. Carefully flip fillets over. Season with remaining ¼ tsp salt, ¼ tsp pepper and ¼ tsp garlic powder. Grill for an additional 4 minutes, or until internal temperature reaches 145 F. Remove salmon from grill pan. Serve with Wasabi Yogurt Sauce. Garnish with fresh dill sprigs.

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