

Sriracha Baked Salmon & Crab in Herb Wrap

By Nur Sabrina

Ingredients

Salmon, Crabmeat, Halal Mirin, Olive Oil, Black Pepper, Sriracha Sauce, Japanese Mayo, Lite Sour Cream, Cucumber, Capsicum and Gardenia Herb Wrap

Directions

TO BAKE:

- 1 cut of salmon fillet
- 300gm of crab meat
- 1 tsp halal mirin (or sake)
- 1 tsp olive oil
- 1 - 2 tsp black pepper

DRESSING:

- 1tbsp light sour cream
- 1tbsp Japanese mayo
- 1tbsp Sriracha sauce (the more the spicier 😊)

Gardenia Herb Wrap (can use any type of wrap)

- Japanese cucumber
- Red or Yellow capsicum
- Furikake (seaweed seasoning - optional)

1. Marinade salmon and crab meat for 3 minutes
2. Bake marinated salmon and crab meat in oven 150 degrees for 12 - 15 minutes
3. After baking, remove salmon skin before shredding both meats using a fork
4. Add dressing and mix together
5. Pan grill the wrap (without oil) or microwave it for 2 minutes
6. Spread the salmon and crab mix onto the wrap
7. Top it off with Japanese cucumber, capsicum, furikake or any other vegetables and roll the wrap

King's Salad

Ulam Raja (Cosmos Caudatus), Kacang Botol (Winged Bean), Japanese Cucumber, Capsicum

Fruity Rainbow

Strawberry Apple, Jackfruit, Kiwi, Grape, Cantaloupe

