

Quick & Easy

THE COSTCO WAY

Morey's Alaska Wild Salmon with Wasabi 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

1 Tbsp olive oil

Instructions:

Heat a grill pan to medium high. Brush with olive oil. Remove Morey's Alaska Wild Salmon from the pouch. Place salmon skin side down on grill pan. Cook for 5 to 7 minutes. Carefully flip fillets over. Grill for an additional 5 to 7 minutes, or until internal temperature reaches 145 F. Remove salmon from grill pan. Serve with Wasabi Yogurt Sauce. Garnish with dill sprigs.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

