



Mushrooms with Seared Salmon

1/3 cup balsamic vinegar
1 1/2 tbs brown sugar
4 x 150g pieces salmon,
skin on
1 tbs finely grated ginger
1/2 tsp dried chilli flakes,
optional
2 tbs olive oil
8 small flat mushrooms,
trimmed
1 bunch rocket

1. Combine balsamic and sugar in a small saucepan. Stir over medium heat until sugar dissolves. Simmer for 3 minutes until mixture has thickened slightly. Set aside to cool.
2. Cut each piece of salmon in half, lengthways. Combine ginger, chilli and olive oil in a ceramic dish. Add salmon, season with salt and pepper and turn to coat. Cover and refrigerate for 5 minutes.
3. Preheat barbecue on medium-high heat. Barbecue the salmon for 1 minute each side or until cooked to your liking. Transfer to a tray, keep warm.
4. Increase heat to high, add mushrooms, drizzle with a little balsamic mixture and cook for 2-3 minutes each side until tender.
5. Arrange rocket on serving plate. Top with two slices of salmon then mushrooms, drizzle with a little more balsamic mixture and serve.