KIKKOMAN

Teriyaki salmon on sweet potato vegetables

Total time **35 mins** **5 mins** preparation time **30 mins** cooking time

INGREDIENTS

10 portion(s)

For the salmon:

1.5 kg	courgettes, cut into approx. 7 mm thick slices
2.5 kg	sweet potatoes, peeled and cut into approx. 5 mm thick slices
30 g	salt
10 g	pepper
150 g	rapeseed oil
150 g	balsamic vinegar
1.5 kg	salmon, fresh, skinless, in fillets
200 ml	Kikkoman Wok Sauce - Teriyaki

For serving:

30 g	spring onions, finely sliced
20 ml	lime juice
5 g	sesame seeds, white and black
5 ml	Kikkoman Wok Sauce - Teriyaki

PREPARATION

Step 1

Preheat the oven to 200 ˚C fan assisted. Mix the courgettes and sweet potatoes with the salt, pepper, rapeseed oil and balsamic vinegar. Spread the vegetables on a flat gastronorm tray lined with greaseproof paper and bake in the oven for 20 minutes.

Step 2

Brush the salmon with the Kikkoman Wok Sauce - Teriyaki, place on the bed of vegetables and bake for a further 10 minutes.

Step 3

Serve the salmon with the vegetables on plates, drizzle with Kikkoman Wok Sauce - Teriyaki and lime juice, then garnish with the spring onions and sesame seeds.