

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.