KIKKOMAN

Grilled teriyaki salmon with rice noodles

Total time **20 mins** **10 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
3,022 kJ / 722 kcal

Fat: **24 g** Protein: **34 g**
Carbohydrates: **91 g**

INGREDIENTS

2 portion(s)

250 g	salmon fillet
2 tbsp	lemon juice
1 tbsp	red chilli flakes
1 tbsp	fresh thyme
1 tbsp	chopped fresh rosemary
3 tbsp	Kikkoman Teriyaki Sauce with Toasted Sesame
1 tbsp	olive oil
200 g	rice noodles
1 tsp	black sesame seeds
0.5	lemon for serving

PREPARATION

Step 1

250 g salmon fillet - **2 tbsp** lemon juice - **1 tbsp** red chilli flakes - **1 tbsp** fresh thyme - **1 tbsp** chopped fresh rosemary
Cut the salmon fillet into 2 pieces. Rub with lemon juice, chilli flakes and chopped herbs.

Step 2

3 tbsp Kikkoman Teriyaki Sauce with Toasted Sesame - **1 tbsp** olive oil
Fry the fillets on one side in olive oil on a grill pan. Turn them over and drizzle with Teriyaki sauce. Fry for 2-3 minutes.

Step 3

200 g rice noodles
In the meanwhile, cook the rice noodles according to pack instructions.

Step 4

1 tsp black sesame seeds - **0.5** lemon for serving
Transfer the drained noodles onto plates and place the grilled fish on top. Sprinkle the whole dish with sesame seeds and serve it with lemon wedges.