KIKKOMAN

Potato & cheese sandwich with salmon

Total time **25 mins** **10 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
3,669 kJ / 880 kcal

Fat: **58 g** Protein: **50.2 g**
Carbohydrates: **35.5 g**

INGREDIENTS

2 portion(s)

For the potato and cheese layer:

0.25 tsp	salt (approx.)
400 g	medium potatoes (approx.)
1 tbsp	Kikkoman Toasted Sesame Oil
2 tsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
120 g	cheese, grated (50:50 mix of mild Gouda and mozzarella)

For the teriyaki salmon:

250 g	fresh salmon fillet, skinless
3 tbsp	Kikkoman Teriyaki Sauce with Toasted Sesame

For the chilli avocado cream:

1	small avocado
60 g	cream cheese
2 tsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
3 pinch	black pepper, freshly ground
1 pinch	chilli powder or chilli flakes

For the garnish:

7	radishes
0.5	punnet of cress

PREPARATION

Step 1

0.25 tsp salt (approx.) - **400 g** medium potatoes (approx.) - **1 tbsp** Kikkoman Toasted Sesame Oil - **2 tsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **120 g** cheese, grated (50:50 mix of mild Gouda and mozzarella)
Preheat the oven to 200 °C and line a baking tray with baking paper, then scatter over a little salt. Peel the potatoes and slice thinly, then arrange the slices in overlapping layers to form two rectangles on the prepared tray. Brush with the Kikkoman Sesame Oil, drizzle with the Lemon Ponzu, scatter over the cheese and bake in the preheated oven for 15–18 min.

Step 2

250 g fresh salmon fillet, skinless - **3 tbsp** Kikkoman Teriyaki Sauce with Toasted Sesame
Cut the salmon into strips approximately 1.5 cm wide and coat with the Kikkoman Teriyaki Wok Sauce Toasted Sesame. Place the marinated salmon in a baking dish, slide onto an oven rack and cook alongside the potatoes for 10–15 min.

Step 3

1 small avocado - **60** cream cheese - **2 tsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **3 pinch** black pepper, freshly ground - **1 pinch** chilli powder or chilli flakes
Mash the avocado flesh, stir in the cream cheese and season with the Lemon Ponzu, pepper and chilli.

Step 4

7 radishes - **0.5** punnet of cress

Slice the radishes paper-thin and cut the cress from the punnet. Flip one potato rectangle, spread with the chilli avocado cream, top with the teriyaki salmon, garnish with the radishes and cress, fold carefully and serve.