KIKKOMAN

Teriyaki sesame salmon & crispy potatoes

Total time **40 mins** **10 mins** preparation time **30 mins** cooking time

Nutritional facts (per portion):
5,543 kJ / 1,327 kcal

Fat: **96.7 g** Protein: **57.4 g**
Carbohydrates: **54.7 g**

INGREDIENTS

2 portion(s)

Potatoes:

6	small potatoes
0.5 tsp	salt

Salmon:

400 g	salmon fillets
0.5 tsp	salt
1 pinch	black pepper, freshly ground
100 g	toasted white sesame seeds
1 tbsp	olive oil
100 ml	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste

Crispy potato finishing:

1 tsp	olive oil
1	garlic clove, sliced
4 tsp	Kikkoman Toasted Sesame Oil
4 tsp	Kikkoman Naturally Brewed Soy Sauce

To finish:

1 tbsp	Kikkoman Toasted Sesame Oil

Salad:

100 g	mixed salad leaves
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	olive oil

PREPARATION

Step 1

6 small potatoes - **0.5 tsp** salt
Wash the potatoes and place them in a pan of salted water. Bring to the boil and cook until tender. Drain, then lightly crush each potato.

Step 2

400 g salmon fillets - **0.5 tsp** salt - **1 pinch** black pepper, freshly ground - **100 g** toasted white sesame seeds
Season the salmon fillets with the salt and pepper, then press into the toasted white sesame seeds until coated.

Step 3

1 tbsp olive oil - **100 ml** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
Put the olive oil in a frying pan over a medium heat and cook the salmon from Step 2 until done. Remove the pan from the heat and brush the salmon with the Kikkoman Teriyaki BBQ Sauce Honey.

Step 4

1 tsp olive oil - **1** garlic clove, sliced - **4 tsp** Kikkoman Toasted Sesame Oil **4 tsp** Kikkoman Naturally Brewed Soy Sauce
In a separate frying pan over a medium heat, cook the sliced garlic and crushed potatoes from Step 1 in the olive oil until crisp and golden. Drizzle with the Kikkoman Sesame Oil and finish with the Kikkoman Soy Sauce.

Step 5

1 tbsp Kikkoman Toasted Sesame Oil

Plate the crispy potatoes alongside the glazed salmon and drizzle the Kikkoman Sesame Oil over the salmon before serving.

Step 6

100 g mixed salad leaves - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** olive oil

Wash the salad leaves and drizzle with the Kikkoman Soy Sauce and olive oil. Serve with the crispy potatoes and salmon.