

**Product Spotlight:  
Pak Choi**

A great, super versatile vegetable to boost the nutrition of your stir-fry! It provides good levels of vitamin C and antioxidants!



## Teriyaki Salmon and Noodles

Udon noodles tossed with stir-fried vegetables and a sweet teriyaki sauce made locally by The Ugly Mug Broth Kitchen topped with perfectly seared salmon fillets and garnished with sesame seeds.



25 minutes



2 servings



Fish

### Spice it up!

Add dried chilli flakes or fried shallots to garnish the dish if you have some.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	43g	14g	112g

## FROM YOUR BOX

WHEAT NOODLES	1 packet
SALMON FILLETS	1 packet
TERIYAKI SAUCE	1 jar (125ml)
ASIAN GREENS	2 bulbs
RED CAPSICUM	1
CARROT	1
GARLIC CLOVE	1
MIXED SESAME SEEDS	1 packet

## FROM YOUR PANTRY

sesame oil

## KEY UTENSILS

large frypan, saucepan

## NOTES

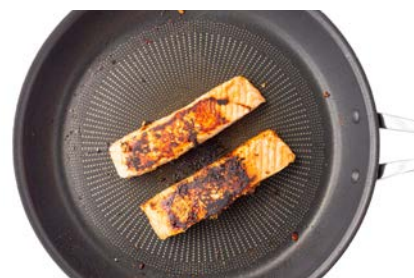
Start preparing the vegetables while you wait for the salmon to cook. If you have 2 frypans you can cook the vegetables and salmon at the same time.

**No gluten option – wheat noodles are replaced with rice noodles.**



### 1. COOK THE NOODLES

Bring a saucepan of water to a boil. Add noodles to boiling water and cook according to packet instructions or until al dente. Drain, rinse and set aside.



### 2. COOK THE SALMON

Coat salmon fillets with 1/2 tbsp teriyaki sauce. Cook in a frypan with **sesame oil** over medium-high heat for 3-4 minutes each side or until cooked through (see notes). Remove from pan and set aside.



### 3. SAUTÉ THE VEGETABLES

Trim, quarter and rinse Asian greens. Slice capsicum and julienne or ribbon carrot. Wipe out and reheat frypan over medium-high heat with **sesame oil**. Add vegetables and cook for 5 minutes until softened.



### 4. TOSS THE NOODLES

Toss cooked noodles and remaining teriyaki sauce into pan along with crushed garlic. Cook for 2 minutes until combined.



### 5. FINISH AND SERVE

Divide noodles among bowls. Top with salmon and garnish with sesame seeds.



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