



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-fry vegetables and a sweet teriyaki sauce made locally by Sakayas Kitchen, topped with perfectly seared salmon fillets and garnished with sesame seeds.



25 minutes



4/6 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
4/6 Person:	48g	32g	83g

FROM YOUR BOX

	4 PERSON	6 PERSON
WHEAT NOODLES	1 packet	2 packets
SALMON FILLETS	2 packets	3 packets
TERIYAKI SAUCE	2 sachets	3 sachets
ASIAN GREENS	1 bunch	1 bunch
RED CAPSICUM	1	2
CARROT	1	2
GARLIC CLOVE	1	2
MIXED SESAME SEEDS	10g	2 x 10g

FROM YOUR PANTRY

sesame oil

KEY UTENSILS

large frypan, saucepan

NOTES

Empty the sachets into a small bowl first for easy measuring.

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.

Balance the sweetness to taste with 1/2 -1 tsp rice wine or apple cider vinegar if needed.

No gluten option - wheat noodles are replaced with rice noodles.



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

6P - coat salmon fillets with 1 sachet teriyaki sauce.



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 (see notes).



5. FINISH AND SERVE

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

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