



KOSHER KINGDOM
SUPERMARKET

Teriyaki Salmon with Noodles

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Prep Time

30 minutes

Cooking Time

30 minutes

Preference

Parev

Ingredients

For the salmon

- 1.5 tbsp soy/tamari sauce
- 1 tbsp honey
- 1 tsp ground ginger
- 1 tsp granulated garlic
- 1/4 tsp crushed black pepper
- dash of chilli flakes
- 2 salmon fillets

For the egg noodles

- 2 portions egg noodles
- 300g frozen broccoli florets
- 1/2 red onion, sliced
- 1 bell pepper, sliced
- 1 spring onion
- 1/2 tsp sesame oil
- 1.5 tbsp soy/tamari sauce

To garnish

- 1 spring onion
- Sesame seeds
- Chilli flakes



Tip – Best straight out the oven but can be served cold.

Method

1. Preheat oven to 200°C/400°F Mix ingredients for marinade in a small bowl
2. Place salmon fillets on 2 rectangular pieces of foil (enough to wrap)
3. Pour marinade over fish, wrap foil tight and place on baking dish and into oven for 15 mins, then for a further 5 mins uncovered to caramelise
4. Prepare egg noodles according to package instructions and add broccoli florets into the pot for last 2-3 mins
5. Drain the noodles and broccoli
6. In the same pot/saucepan, stir fry the red onion, pepper and spring onion for about 5 mins Add in noodles and broccoli and continue to stir fry with the sesame oil and soy sauce for 2-3 mins Serve salmon on bed of noodles of veg and garnish to your taste Enjoy!