

EASY TERIYAKI SALMON



Serves 4



Prep Time 5 minutes



Cook Time 10 - 12 minutes



INGREDIENTS

- 210g pouch **Wattie's WOK Creations Teriyaki stir-fry sauce**
- 4 Tbsp freshly squeezed orange juice
- 1 tsp minced ginger
- 4 x 150g pieces thick salmon fillet, skin on, pin bones removed
- 2 cups long grain rice
- 1 Tbsp sesame seeds, toasted

METHOD

1. Preheat oven to 200°C (fan bake). Mix together **Wattie's WOK Creations Teriyaki stir-fry sauce**, orange juice and ginger.
2. Place each of the salmon fillets on a separate sheet of aluminium foil and place on a baking tray.
3. Spoon a quarter of the sauce over each of the salmon fillets. Fold the sides of the

- 2 spring onions, sliced on the diagonal

foil over the salmon to enclose the fish and sauce.

4. Bake for 10-12 minutes until salmon is cooked. To serve lift the salmon carefully off the foil onto a bed of cooked rice. Pour over the sauce and garnish with toasted sesame seeds and sliced spring onions. Serve with your favourite green vegetable – Bok choy, asparagus, broccoli or a green salad