

# Teriyaki Salmon



🕒 10 min

🕒 20 min

🍽️ 4 Servings

## INGREDIENTS

- ☐ Rice (300 g)
- ☐ Salmon Fillets (4)
- ☐ Green Beans (450 g)
- ☐ Carrots (2)
- ☐ Teriyaki Sauce (1/2 cup)
- ☐ Olive Oil (2 tbsp)
- ☐ Green Onion (2)
- ☐ Sesame Seeds (1/2 tsp)

## PREPARATION

Thinly slice the green onion, peel and cut the carrots into slices.

## COOKING

- 1 In a large saucepan of 2 cups water, cook rice according to package instructions and set aside.
- 2 Preheat oven to 205°C. Lightly oil a baking sheet or coat with nonstick spray.
- 3 Place salmon, green beans and carrots in a single layer onto the prepared baking sheet.
- 4 Spoon teriyaki sauce over the salmon.
- 5 Drizzle green beans and carrots with olive oil, season with salt and pepper to taste.
- 6 Place into oven and cook until the fish flakes easily with a fork, about 15 minutes.
- 7 Serve with rice, garnished with green onions and sesame seeds.

