

## Teriyaki Salmon with Noodles

(Makes 2 portions – can easily double recipe)



2 salmon fillets, skinned

3 Tbsps teriyaki sauce

150g egg noodles (or other pasta or ramen noodles)

1 – 2 tsps toasted sesame seeds (optional but really nice)

**Sauce:**

1 red chili, deseeded and chopped finely (or use hot red pepper flakes)  
3 cloves, garlic chopped  
5 Tbsps soy sauce  
1 Tbsp brown sugar  
1 Tbsp veg oil  
1 Tbsp sesame oil  
Juice and zest of one lime

Cut salmon into large chunks and place in a bowl with the 3 Tbsps teriyaki sauce. Toss very gently.

Cover and place in fridge to marinate.

Cook noodles , drain and toss with a bit of sesame oil and sesame seeds.

Meanwhile, in small pot, stir fry the chili peppers and garlic in oil over med – high heat for ~ 2 mins . Add brown sugar, soy sauce, lime juice, zest and sesame oil and bring to boil, reduce heat to low and simmer gently for about 6 – 8 mins.

In a large fry pan, heat oil then fry the salmon pieces till browned on all sides.

Serve salmon pieces over noodles and drizzle teriyaki sauce over top. Sprinkle with some more toasted sesame seeds if desired.