



Teriyaki salmon with Asian coleslaw

This recipe is a great change of pace for a different and exciting main meal. The salmon is quick, simple and easy to prepare, not to mention it's delicious! Why not make extra coleslaw to have with lunches and main meals over the following few days?

Ingredients

For the coleslaw:

- 50ml soy sauce
- 4 tsp rice wine
- 1 garlic clove, crushed
- 1.5cm piece fresh ginger, peeled and grated
- Pinch sesame seeds
- 1/8 red cabbage, shredded
- 1/8 green cabbage, shredded
- 1/2 carrot, grated

For the remainder of the dish:

- 1 wild salmon fillet
- 1/2 TBS soy sauce
- 1/2 tsp rice wine
- 1 tsp tahini
- 1/2 red chilli, deseeded and chopped

Serves 1

Method

1. Mix together all of the coleslaw ingredients
2. Place the salmon fillet in a bowl and pour over half the coleslaw mix. Chill for at least 2 hours
3. Drain the salmon and griddle in a hot pan for 3 minutes on each side
4. Mix the soy sauce, rice wine, tahini and chilli together and add to the coleslaw
5. Serve the teriyaki salmon on top



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