

Salmon with Miso Tahini Sauce

Serves: 4

Prep time: 20 minutes

Cook time: 30 minutes



2 serves per portion

Ingredients

2 teaspoons extra virgin olive oil

4 salmon fillets, skin on

White sesame seeds, to serve

1 bunch asparagus

1 bunch bok choy, roughly chopped

1 radish, thinly sliced

2 small carrots, thinly sliced

Sauce

¼ cup warm water

1 tablespoon white miso paste

⅓ cup tahini

1 teaspoon orange zest

1 teaspoon lemon juice

1 tablespoon coriander leaves, finely chopped

1 tablespoon soy sauce, reduced salt

Method

HEAT olive oil in frypan over medium heat.

FRY the salmon skin side down first, for 6 minutes each side or until just cooked through. Set aside and sprinkle with sesame seeds.

STIR FRY the vegetables in frypan until lightly browned.

ARRANGE the salmon and vegetables on serving plates.

WHISK sauce ingredients together in a small bowl until combined. Add more water for a thinner sauce if preferred.

DRIZZLE sauce over salmon and greens.



Everyday Food

Recipe courtesy of the Country Kitchens team