

Sticky salmon with Chinese greens

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-honey-teriyaki-salmon-recipe>

Ingredients:

- 4 skinless salmon fillets 150g/4oz each
- 3 tablespoons oyster sauce
- 2 tablespoons teriyaki sauce
- 1 tablespoon honey
- 1 tablespoon oil a mix of vegetable and sesame
- 1 tablespoon fresh root ginger finely grated
- 1 garlic clove finely sliced
- 1 red chilli deseeded and finely sliced
- 3 1/16 cups vegetables mixed green, we used bok choy, sugar snaps and broccoli

Nutrition:

1. Calories: 380 calories
2. Carbohydrate: 24 grams
3. Cholesterol: 60 milligrams
4. Fat: 19 grams
5. Fiber: 5 grams
6. Protein: 27 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 840 milligrams
9. Sugar: 6 grams

Thank you for visiting our website. Hope you enjoy Sticky salmon with Chinese greens above. You can see more 17 chinese honey teriyaki salmon recipe Experience culinary bliss now! to get more great cooking ideas.