

Sake Salmon

Yield: 2 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/sugar-snaps-indian-recipe>

Ingredients:

- 2 salmon fillets about 1.5-2 inches across
- 2 teaspoons dark soy
- 2 teaspoons sake
- 75 milliliters sake
- 1 tablespoon dark soy
- 2 teaspoons fish sauce
- 1 teaspoon wasabi
- 1 teaspoon worcestershire /Henderson's sauce
- 1 teaspoon chilli oil
- 2 tablespoons fresh coriander chopped
- 4 spring onions finely sliced
- 1 cup basmati rice cooked by preferred method
- sugar snaps
- edamame
- tenderstem broccoli
- greens

Nutrition:

1. Calories: 700 calories
2. Carbohydrate: 85 grams
3. Cholesterol: 60 milligrams
4. Fat: 18 grams
5. Fiber: 4 grams
6. Protein: 34 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 1440 milligrams
9. Sugar: 3 grams

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