KIKKOMAN

Sandwiches with salmon paste

Total time **15 mins** **10 mins** preparation time **5 mins** cooking time

Nutritional facts (per portion):
2,096 kJ / 501 kcal

Fat: **32.5 g** Protein: **20.7 g**
Carbohydrates: **31 g**

INGREDIENTS

2 portion(s)

150 g	baked salmon
0.5	lime (for juice)
0.5	lemon (for juice)
1 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
1 tbsp	chopped parsley
4 slices	of sourdough bread
20 g	rocket salad
0.25 bunch	of green asparagus
1 tbsp	olive oil
1 tbsp	sesame seeds

PREPARATION

Step 1

150 g baked salmon - **0.5** lime (for juice) - **0.5** lemon (for juice) - **1 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce - **1 tbsp** chopped parsley
Remove the skin from the salmon, crumble it with a fork and mix with the lemon and lime juice, Kikkoman Less Salt Soy Sauce and parsley.

Step 2

4 slices of sourdough bread - **20 g** rocket salad
Spread the resulting paste on 2 slices of bread and place the rocket salad on top. Cover with the remaining slices.

Step 3

0.25 bunch of green asparagus - **1 tbsp** olive oil - **1 tbsp** sesame seeds
Fry the asparagus in the olive oil, sprinkle with the sesame seeds and serve with the sandwiches.