

Soy-glazed salmon with butter bean mash

Total time **20 mins** 10 mins preparation time 10 mins cooking time

INGREDIENTS

4 portion(s)

- 4** 150g salmon fillets, skinned
- 1** lime (finely grated zest and juice)
- 3 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 1 tbsp** runny honey
- 2 tsp** wholegrain mustard
- 3** 400g tins of butter beans, drained and rinsed
- 25 g** butter
- 5 tbsp** creme fraiche
- 1** garlic clove, peeled and crushed
- 50 g** wild rocket
- Lemon or lime wedges, to garnish

PREPARATION

Step 1

Lay the fish, skinned side down, in a non-stick frying pan. Mix the lime zest and juice, soy sauce, honey and mustard together and pour over the salmon.

Step 2

Slide the pan under a hot grill and cook for about 5 minutes or until the fish is done, basting once or twice with the pan juices.

Step 3

Meanwhile, heat the butter beans in a pan with the butter, creme fraiche and garlic. Roughly mash with a potato masher and continue to heat until bubbling. Add the rocket and cook until it wilts.

Step 4

Serve the salmon on a bed of the butter bean mash, pouring over the cooking juices from the pan. Garnish with lime wedges.