

## 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.