

# Teriyaki sesame salmon & crispy potatoes

Total time **40 mins** 10 mins preparation time 30 mins cooking time

Nutritional facts (per portion):  
**5,543 kJ / 1,327 kcal**

Fat: **96.7 g** Protein: **57.4 g**  
Carbohydrates: **54.7 g**

## INGREDIENTS

**2 portion(s)**

### Potatoes:

**6** small potatoes  
**0.5 tsp** salt

### Salmon:

**400 g** salmon fillets  
**0.5 tsp** salt  
**1 pinch** black pepper, freshly ground  
**100 g** toasted white sesame seeds  
**1 tbsp** olive oil  
**100 ml** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste

### Crispy potato finishing:

**1 tsp** olive oil  
**1** garlic clove, sliced  
**4 tsp** Kikkoman Toasted Sesame Oil  
**4 tsp** Kikkoman Naturally Brewed Soy Sauce

### To finish:

**1 tbsp** Kikkoman Toasted Sesame Oil

### Salad:

**100 g** mixed salad leaves  
**1 tbsp** Kikkoman Naturally Brewed Soy Sauce  
**1 tbsp** olive oil

## PREPARATION

### Step 1

**6** small potatoes - **0.5 tsp** salt

Wash the potatoes and place them in a pan of salted water. Bring to the boil and cook until tender. Drain, then lightly crush each potato.

### Step 2

**400 g** salmon fillets - **0.5 tsp** salt - **1 pinch** black pepper, freshly ground - **100 g** toasted white sesame seeds

Season the salmon fillets with the salt and pepper, then press into the toasted white sesame seeds until coated.

### Step 3

**1 tbsp** olive oil - **100 ml** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste

Put the olive oil in a frying pan over a medium heat and cook the salmon from Step 2 until done. Remove the pan from the heat and brush the salmon with the Kikkoman Teriyaki BBQ Sauce Honey.

### Step 4

**1 tsp** olive oil - **1** garlic clove, sliced - **4 tsp** Kikkoman Toasted Sesame Oil **4 tsp** Kikkoman Naturally Brewed Soy Sauce

In a separate frying pan over a medium heat, cook the sliced garlic and crushed potatoes from Step 1 in the olive oil until crisp and golden. Drizzle with the Kikkoman Sesame Oil and finish with the Kikkoman Soy Sauce.

### Step 5

**1 tbsp** Kikkoman Toasted Sesame Oil

Plate the crispy potatoes alongside the glazed salmon and drizzle the Kikkoman Sesame Oil over the salmon before serving.

#### **Step 6**

**100 g** mixed salad leaves - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** olive oil

Wash the salad leaves and drizzle with the Kikkoman Soy Sauce and olive oil. Serve with the crispy potatoes and salmon.