



Roberts River Recipes

Teriyaki Salmon

Ingredients

- 1/4 c. teriyaki sauce
- 1 Tbs. brown sugar
- 1 tsp. toasted sesame oil
- 1 tsp. minced fresh ginger
- 1 tsp. cornstarch
- 1 1/2 c. snow pea pods, trimmed
- 1 large carrot, (1 c.) cut into “matchstick” strips
- Four 5-ounce salmon fillets, skin removed
- Salt and pepper
- 1 Tbs. toasted sesame seeds

Directions

1. Preheat oven to 400°F. Cut four 14-in.sq. pieces of foil and set aside.
2. In a bowl, whisk together the teriyaki sauce, brown sugar, sesame oil, ginger, and cornstarch until well blended.
3. Lay the snow peas and carrots in the center of each piece of foil. Lay the salmon on top of the vegetables and season with salt and pepper. Spoon the teriyaki mixture evenly over each piece of salmon. Seal each foil packet by bringing edges together and folding over twice while crimping which will keep the steam inside.
4. Place packets on baking sheet. Bake for 18 minutes.
5. Place salmon on plate, top with vegetables and sauce, sesame seeds if desired. Serve with rice for a wonderful meal!