# Simple Honey Glazed Salmon

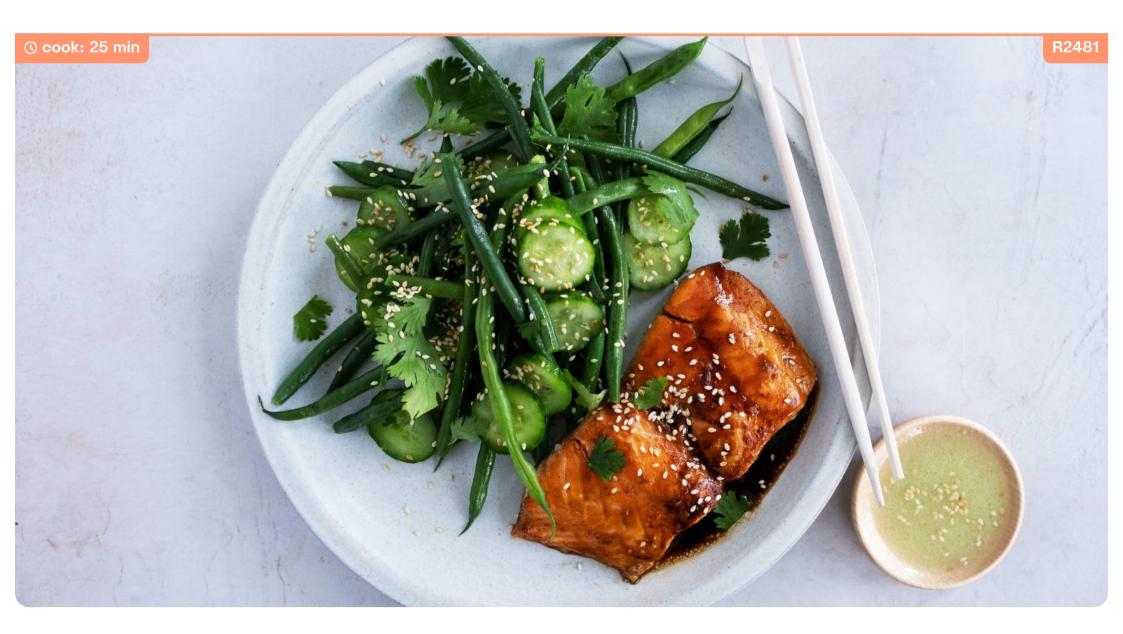
with Wasabi Cucumber and Green Bean Salad

Enjoy this fresh explosion of flavours, Asian style!



Cals 472 • Prot 43 • Carbs 33 • Fat 21

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### **Before you start**

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

#### Ingredients

Salmon	2 ppl	3 ppl	4 ppl	
Skinless salmon fillet <b>6*</b>	350	525	700	Grams
Honey	15	15	30	Grams
Chinese 5 spice	2	2	2	Grams
Salt	1	1	2	Tsp
Sweet soy sauce 9*, 10*, 11*, 14*	15	15	20	ML
Salad				
Cucumber	2	3	4	Piece
Fresh coriander	15	15	15	Grams
Green beans	250	375	500	Grams
Salt	0.5	1	1	Tsp
Dressing				
Rice vinegar	15	22	30	ML
Sesame oil 3*, 9*	15	22	30	ML
Wasabi 13*	2	4	4	Grams
Soy sauce <b>9*, 10*, 11*</b>	10	20	20	ML
Lime	1	2	2	Piece
To serve				
Sesame seeds 3*	10	15	20	Grams



#### **1 Bake salmon**

Preheat the oven to 200°C/180°C fan. Portion the **salmon**. Place the **salmon** in a baking dish. In a bowl, whisk the **honey** with a pinch of **Chinese 5 spice**, the **salt** and **sweet soy sauce**. Drizzle over the **salmon**. Bake for 15 min or until cooked through.



2 Prep salad

Meanwhile, slice the **cucumber** thinly. Chop the **fresh coriander**.



**3 Boil green beans** 

Trim the **green beans**. Cook the **green beans** in a pot of salted boiling water for 3-4 min or until tender. Drain once cooked.

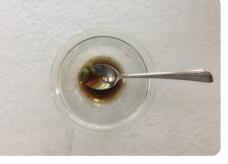
## Allergens

\*6 Fish, \*9 Soya, \*10 Wheat, \*11 Gluten, \*14 Sulphur Dioxide, \*3 Sesame Seeds, \*13 Mustard

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts**, **Tree Nuts**, **Sesame Seeds**, **Milk**, **Eggs**, **Fish**, **Crustaceans**, **Molluscs**, **Soya**, **Wheat**, **Gluten**, **Lupin**, **Mustard**, **Sulphur Dioxide** and **Celery**.

Nutritional information	Per Serving*
Energy (kJ/kcal)	1975 / 472
Fat (g)	20.5
of which saturates (g)	4.6
Carbohydrate (g)	33
of which sugars (g)	17.2
Fiber (g)	6.1
Protein (g)	43.1
Salt (g)	1.2

\*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



## 4 Dressing

Meanwhile, in a bowl, whisk the **rice vinegar**, **sesame oil**, **wasabi** and **soy sauce** with {1/2/2} tbsp of **lime** juice.



#### **5 Serve**

Toss the **cucumber**, **coriander** and **green beans** in the **dressing**. Serve the **salmon** with the **salad** on the side. Garnish with the **sesame seeds**.

**Tip!** Toast the sesame seeds for 2 min in a hot, dry pan.