# Glazed Salmon with Greens & Noodles

Warm noodles, crisp greens and a glossy, savoury glaze make a comforting weeknight dinner that still feels special.

30 MINUTES · 2 SERVINGS · EASY

## WHAT YOU WILL NEED

- [ ] 2 Naria Royale Classic Grill Salmon fillets (150 g each)
- [ ] 150 g dried noodles
- [ ] 200 g broccoli
- [ ] 2 tbsp light soy sauce
- [ ] 1 tbsp honey
- [ ] 1 tsp grated ginger
- [ ] 1 tsp sesame oil
- [ ] 1 spring onion, sliced
- [ ] Sesame seeds, to finish

## LET'S MAKE IT

### 01 Prepare the glaze

Mix the soy sauce, honey, ginger and sesame oil in a small bowl.

### 02 Cook the noodles

Prepare the noodles according to their packet instructions. Drain and keep warm.

### 03 Cook the greens

Steam or boil the broccoli until just tender, then drain.

### 04 Cook the salmon

Prepare the Naria grill salmon according to its package cooking and safety instructions, until fully cooked. Avoid overcooking.

### 05 Finish the dish

Warm the glaze briefly in a separate pan, toss through the noodles and broccoli, then serve with the cooked salmon. Finish with spring onion and sesame.

## THE NARIA TOUCH

For extra freshness, add a squeeze of lime just before serving. Check the salmon packaging and soy sauce for allergens.



