

Teriyaki Salmon Rice - Developed by Just Friends Media

Ingredients:

4 (5-6 oz salmon fillets)
½ cup Culinary Tours Sesame Teriyaki Sauce
1 cup long grain white rice
2 cups water
salt and pepper
1 lb. broccoli or broccolini trimmed
olive oil
1 green onion chopped, optional
sesame seeds, optional

Directions:

Heat oven to 450 degrees. On a sheet pan lined with foil add broccoli to one side of a sheet pan. Toss broccoli with olive oil, salt and pepper. To the other side of the pan add salmon fillets. Season salmon with salt and pepper and top with ½ of the teriyaki sauce. Roast for 15-17 minutes. Meanwhile, rinse rice until water runs clear. Bring rice to a boil with 2 cups water in a small pot over medium high heat. Sprinkle with salt. Cover and reduce heat to simmer. Cook 15 minutes until water is absorbed. Fluff rice with a fork and keep warm with the heat off. Drizzle with remaining teriyaki sauce before serving. Garnish with green onions and sesame seeds.