

Salmon Yakitori with Stir-fried Rice



Serves 2 Prep 15 mins

Cooking 10 mins

Easy

Ingredients

2 skinless pieces of salmon fillet, cut into cubes
8 spring onions, 4 cut into 4 cm sections & 4 sliced
2 tsp rice wine vinegar
2 tsp soya sauce. plus more to serve
2 tsp mirin
1 tsp sesame oil
2 handfuls of peas
1 pack of bok choy, shredded
rice to serve

1. Thread the salmon pieces and spring onion sections onto skewers. Mix the vinegar, soy, mirin and brush half over the salmon. Leave to marinate.
2. Heat 1 tsp sesame oil in a frying pan or wok. Add the peas, sliced spring onions and bok choy. Fry for a minute, then add the rice and stir-fry until heated through. Season with soy sauce.
3. Meanwhile, heat the grill to high and grill the skewers for 2 minutes on each side, brushing with the remaining marinade half way through. Grill until the salmon is glazed and cooked through. Serve with the fried rice.