

Teryaki Salmon & Green Beans



Serves 4 **Prep 10 mins**

Cooking 20 mins

Easy

Ingredients

4 salmon fillets (or a 500g piece to cut up yourself)
100g green beans, ends trimmed
1 lemon, cut into wedges
2 tbsp low-salt soy sauce
1 tbsp honey
1 tbsp mirin
noodles or rice, to serve

1. Heat oven to 180C/160C Fan/Gas 4. If you have a whole piece of salmon, cut it into 4 fillets. Place a sheet of baking parchment on a baking tray and lay the salmon diagonally across it.
2. Cook the beans in boiling water for 1 min and drain, Arrange the beans in piles around the salmon and add the lemon wedges to the baking tray. Mix the soy sauce, honey and mirin and pour half of it over the beans and salmon.
3. Cook for 15 mins, then pour the rest of the sauce over the salmon. Cook for another 5 mins. Squeeze over the lemon and serve with noodles or rice.