



## Teriyaki Salmon

with Butter Lettuce, Avocado, and Creamy Sesame Dressing

Teriyaki is a Japanese dish that involves quickly cooking meat or vegetables that have been marinated in a mixture of soy sauce, sake, sugar, and ginger. When cooked, the sugar creates a beautifully sticky glaze. In tonight's deliciously easy twist, classic teriyaki sauce is blended with hoisin, a Chinese condiment, to add more savory depth and umami to tender roasted salmon.

25-35 minutes

3 servings

710 calories per serving



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## ✦ Ingredients

- ¼ cup teriyaki sauce
- ¼ cup hoisin sauce
- 3 wild Alaskan salmon tails
- 9 ounces butter lettuce
- 1 pint grape tomatoes
- ⅛ ounce ginger
- 1 clove garlic
- 1½ ounces mayonnaise
- 1 tablespoon rice wine vinegar
- 1 packet soy sauce
- 1 tablespoon sesame oil
- 2 avocados
- 1½ cups shredded carrots

## 🔪 You'll Need

- kosher salt
- large resealable plastic bag (optional)
- baking sheet
- aluminum foil

## 💡 Recipe Tips

Be sure to read through the entire recipe before you begin cooking.

Salt helps to break down garlic and ginger and extract their natural juices. By repeatedly scraping down and pressing, you'll get a paste—a smooth and flavorful addition to sauces and dressings, without big chunks.

A light-colored protein sometimes forms around the salmon after roasting. This is a natural result of the protein being pushed out of the fish's muscle fibers during cooking.

USDA recommends cooking fish to 145°F.

Great food starts with great ingredients. We're proud to send you fish sourced sustainably from trusted fisheries.



### 1. Marinate Salmon

Preheat oven to 450°F. In a large shallow bowl or resealable plastic bag, whisk together **teriyaki** and **hoisin** until fully combined. Pat **salmon** dry with paper towel, add to sauce, and turn to coat. Set aside to marinate at room temperature for about 10 minutes.



### 2. Prepare Ingredients

While salmon marinates, rinse **butter lettuce** and tear leaves into bite-size pieces, discarding tough root. Rinse **tomatoes** and halve. Trim and discard skin of **ginger**. Mince **ginger** and **garlic**, keeping together on cutting board, and sprinkle over ¼ **teaspoon salt**. Using a large knife, carefully scrape over mixture at a 45° angle, pressing down. Repeat until ginger and garlic are broken down and a paste forms (see Recipe Tip).



### 3. Roast Salmon

Line a baking sheet with aluminum foil. Remove **salmon** from marinade, allowing excess to drip off, and place skin-side up on prepared baking sheet. Roast until glaze is sticky and fish is cooked through and opaque, 7-8 minutes (see Recipe Tip).



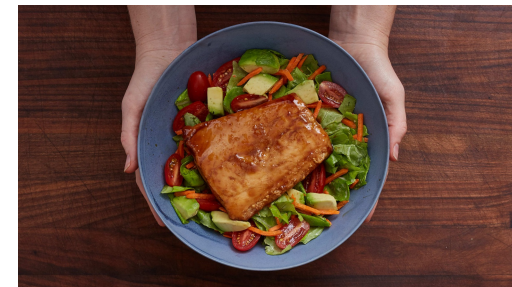
### 4. Make Sesame Dressing

While salmon roasts, in a large bowl (big enough for the salad), whisk together **mayonnaise**, **rice wine vinegar**, **soy sauce**, **sesame oil**, and **ginger garlic paste** until smooth.



### 5. Toss Salad

Halve **avocados** and discard pits. Using a spoon, carefully scoop out flesh, discarding skins. Cut into ½-inch dice and add to bowl with sesame dressing. Add **carrots**, **butter lettuce**, and **tomatoes**, and toss to coat.



### 6. Plate Teriyaki Salmon

Serve **teriyaki salmon** over **salad**. Dig in!

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