



**CHEFS
SELECTIONS**

GREAT TASTE · RIGHT PRICE

The image shown is for illustration purposes only and may not be an exact representation of the product.

METHOD

- 1. Marinate the salmon.** Mix 2 tbsp Lyle's maple flavour syrup, 2 tbsp light miso paste, 2 tbsp lime juice, and ½ tbsp sesame oil in a bowl. Add the salmon portion, coat well, and leave to marinate.
- 2. Cook the rice.** Place 1 cup of jasmine rice in a pan with 2 cups of water. Cook for approximately 20 minutes, until the water is absorbed. Stir in 1 tbsp lime juice and 1 tbsp mirin (optional).
- 3. Cook the salmon.** Place the marinated salmon on a lined tray and cook in the oven at 180°C for 10–12 minutes, until cooked through.
- 4. Cook the greens.** Stir-fry the pak choi, Tenderstem® broccoli, and other Asian greens in a wok or frying pan for 3–4 minutes, until just tender.
- 5. Serve.** Plate the jasmine rice and top with the glazed salmon and dress with red jalapeño, spring onion, and white & black sesame seeds. Serve alongside the Asian greens.

STICKY MISO MAPLE SALMON

INGREDIENTS

- 1 x Chefs Selections salmon portion 140g -160g
- 2 tbsp Lyle's maple flavour syrup
- 2 tbsp light miso paste
- 1 fresh lime
- 1 cup jasmine rice
- ½ tbsp sesame oil
- 1 tbsp mirin
- Tenderstem® broccoli
- Half pak choi
- Sliced red jalapeños
- Sliced spring onion
- Black sesame seeds
- White sesame seeds