

Steamed Asian Salmon with Vegetables



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PREP: 5 MINUTES | MARINATE: 30 MINUTES-2 HOURS | COOK: APPROX. 10 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS



1/2 cup low sodium soy sauce



¹/2 cup teriyaki marinade



¹/4 cup sesame oil



1 tablespoon minced garlic

oon



1 tablespoon minced ginger



¹/₄ cup brown sugar



2 tablespoons chopped scallions



1 pound salmon fillet, skinned, deboned



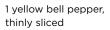


1 cup baby or petite baby carrots

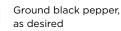
1 cup sugar snap peas



1 cup broccoli florets



Kosher salt, as desired



DIRECTIONS

- In a large bowl, prepare the marinade by whisking the soy sauce, teriyaki, sesame oil, garlic, ginger, brown sugar, and scallions until combined. Add salmon fillet to the marinade, cover the bowl, and marinate in the refrigerator for 30 minutes to 2 hours.
- 2. In the Ninja PossiblePan, add 1 cup water and bring to a boil over medium heat. In the steamer basket, add the carrots, snap peas, broccoli, and peppers. Place the basket in the pan, then put the lid on the pan to steam the vegetables. After 3 minutes, remove the lid and season vegetables as desired with salt and pepper.
- **3.** Remove the salmon from the marinade and place on top of the vegetables in the steamer basket. Discard the excess marinade. Put the lid back on the pan and steam the salmon and vegetables for 5 minutes or until the salmon has cooked to the desired internal temperature.
- **4.** When cooking is complete, remove the lid and carefully lift the salmon out of the basket using the spatula.
- **5.** Transfer the vegetables to a plate and serve with the salmon on top or on the side.