



# Steamed Asian Salmon

## with Vegetables









FLIP FOR RECIPE

# Steamed Asian Salmon with Vegetables

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

## INGREDIENTS

	1/2 cup low sodium soy sauce		1 pound salmon fillet, skinned, deboned
	1/2 cup teriyaki marinade		1 cup water, for steaming
	1/4 cup sesame oil		1 cup baby or petite baby carrots
	1 tablespoon minced garlic		1 cup sugar snap peas
	1 tablespoon minced ginger		1 cup broccoli florets
	1/4 cup brown sugar		1 yellow bell pepper, thinly sliced
	2 tablespoons chopped scallions		Kosher salt, as desired
			Ground black pepper, as desired

## DIRECTIONS

1. 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.