

# salmon in teriyaki



We decided to serve this dish on all days except friday. This traditional fish eating day causes long lines at the delicatessen shop where we get our salmon.

# salmon in teriyaki

min  
5  
10  
15  
20  
25  
30  
35  
40  
45  
50  
55  
60

- olive oil
- 7 big carrots
- 2 thumb-sized pieces of fresh ginger
- salt and a pinch of sugar
- 1000 g salmon
- 1 glass of teriyaki sauce
- 3 glasses of mineral water
- 2 bunches of chives
- 1000 g penne rigate



1. Cut the **carrots** into sticks and chop the **ginger** into small bits.



2. Put both into a pan with hot **olive oil**. Add **salt** and a pinch of **sugar** and glaze the carrots. Then put them aside.



3. Bring a large pot of salted water to a boil and cook the **penne rigate** al dente.



4. Chop up the **salmon** and place the portions into the hot pan the one you used for roasting the carrots (in this case you do not add more oil). Don't turn the salmon, don't salt the fish!



5. Pour the **teriyaki sauce** onto the fish and add 3 glasses of **mineral water**, leave the pan simmering for 3 more minutes.



6. Cut the **chives** into 2 inch long sticks. Mix them with the cooked **pasta** and the **carrots**.



7. Put the **carrot pasta mix** onto each plate, carefully place a piece of **salmon** on top and pour some sauce over each plate.