

# HOISIN-GLAZED SALMON WITH BROCCOLI AND SESAME RICE

Preparation: **10** mins. | Cooking: **20** mins. | Servings: **4**

## INGREDIENTS

*4 salmon filets*  
*1 lb. small broccoli florets, from 2 large heads*  
*1/4 cup sesame seeds, plus more for garnish*  
*2 tbsp. canola oil*  
*2 tbsp. rice vinegar*  
*1 tbsp. hoisin sauce*  
*Kosher salt*



## INSTRUCTIONS

Preheat oven to 400° with a rack set in the center. Cook rice according to package directions. Meanwhile, toss broccoli with oil and salt on a rimmed baking sheet. Place salmon between broccoli, and brush with hoisin. Roast until just opaque throughout, 12 to 15 minutes. Stir sesame seeds and vinegar into rice, and season to taste with salt, if needed. Divide between serving bowls, and top with broccoli and salmon. Sprinkle with sesame seeds and serve.