

# TERIYAKI SALMON

Preparation: **15** minutes | Cooking: **30** minutes | Servings: **4**

## INGREDIENTS

### Salmon and Vegetables

4- to 6-ounce salmon fillets  
2 shallots, sliced  
2 cups broccoli florets  
2 cups sweet potatoes, diced  
2 tablespoons extra virgin olive oil  
Salt to taste  
Pepper to taste

### Teriyaki Sauce

2 cloves garlic, minced  
½ cup soy sauce  
¼ cup brown sugar, packed  
1 tablespoon rice vinegar  
1 tablespoon cornstarch  
1 tablespoon water  
2 teaspoons sesame oil  
1 teaspoon sesame seeds  
¼ teaspoon ground ginger



## INSTRUCTIONS

Preheat oven to 400° Fahrenheit. Combine sweet potatoes and 1/2 tablespoon olive oil in a medium bowl. Toss to coat. Transfer sweet potatoes to a sheet pan and season with salt and pepper. Roast for 15 minutes, tossing once halfway through. While the sweet potatoes are roasting, make the teriyaki sauce by combining the soy sauce, rice vinegar, sesame oil, garlic, ginger and brown sugar in a medium saucepan over medium-high heat. Whisk together the cornstarch and water. Bring the sauce to a boil and then whisk in the cornstarch slurry until the mixture thickens. Remove the pan from heat, stir in the sesame seeds and set aside to cool. Remove the potatoes from the oven and push them to the edges of the sheet pan. Place the salmon fillets in the center and brush with 1/2 tablespoon of olive oil. Season lightly with salt and pepper. Combine the broccoli, shallots and remaining tablespoon of olive oil in the bowl used for the sweet potatoes. Season with salt and pepper; toss well to combine. Spread the broccoli mixture around the salmon. Reserve 1/4 cup of the teriyaki sauce; drizzle the remaining sauce over the salmon and vegetables. Place the sheet pan back in the oven and roast for an additional 15 minutes or until the salmon is slightly translucent, flakes easily with a fork and the vegetables are fork-tender. Serve right from the sheet pan with an extra drizzle of the sauce or alongside rice or noodles.