

Black pepper Grilled Salmon with Bok Choy



Contain:  

Spiciness:   MILD

Serves: 



Prep Time : 10mins Cooking Time : 15mins



Ingredients :

- 1 cup Long-grain white rice
- 2tbsp Soy Asahi Grill Brown Sauce
- 1tbsp Soy Asahi Blackpepper Sauce
- 170gram skinless salmon fillets
- 400gram baby bok choy

Instructions :

1. Cook the rice according to packaging instruction
2. Meanwhile, brush down Soy Asahi Grill Brown on salmon fillets.
3. On a foil-lined rimmed baking sheet, broil the salmon fillets until opaque throughout, 8 to 10 mins, basting with Soy Asahi Grill Brown Sauce during the last 3 minutes
4. Steam baby bok choy (cut into quarters) until tender, 8 to 10 mins.
5. Serve with the salmon, rice and Soy Asahi Blackpepper Sauce



www.soyasahifoodservice.com