



Edamame salmon.

NIBBLEDISH CONTRIBUTOR

Ingredients

- A salmon fillet, chopped into pieces.
- Edamame, de-shelled.
- 3 cloves of garlic, minced.

- 1 Korean green pepper.
- Salt and pepper to taste.
- Cooking oil.
- Green onions.

Sauce:

- 2 tablespoons of hoisin sauce.
- 2 tsp of sesame oil.
- 2 tablespoons of soy sauce.
- 1 tablespoon of mirin.
- 2 teaspoons of rice vinegar.

Instructions

1. Heat the pan up with cooking oil and fry the minced garlic.
2. Add the edamame and green pepper, stir fry for a minute.
3. Add the salmon and the sauce. Stir fry till cooked.
4. Serve on top of rice and put green onions on top. :)