



BigFish Recipe™

Quick and Easy Soy Salmon Noodles

This is simplicity itself – and if there's anything left over you can pop it in the fridge and reheat for just a few seconds in the microwave to enjoy the next day (or take to work for a proper lunch!)

Preparation time: 2 minutes

Cooking time: 5 minutes

Serves: 1

Ingredients

- 1 BigFish Eastern Thai Salmon fillet
- 1 Itsu Katsu Udon Pot Noodle
- 2 tbsp orange juice, fresh or from concentrate
- 1 tbsp soy sauce
- 1 tsp honey
- 2 tbsp of frozen peas
- 1 spring onion, finely sliced
- 2 tsp sesame seeds

Method

1. Cook the salmon in the microwave as per the pack instructions. Rest in the microwave for a minute before removing carefully from the pack. Place the fillet on the warm dish and pour over the orange juice, soy sauce and honey to create a sauce.
2. Boil the kettle and cook the pot noodles as per the pack instructions. Add the peas and set aside for a few minutes until the peas have defrosted. Drain any excess water.
3. Put the noodles and peas in a bowl and place the cooked salmon fillet on top of the noodles and pour over the sauce. Sprinkle with spring onions and sesame seeds, if using and serve!