

Chilli-glazed Salmon with Zoodles and Nectarine Salsa



Ingredients

- 1/3 cup soy sauce
- 1 tbsp honey
- 1 tbsp Sriracha
- 1 tbsp lime juice
- 1 tsp grated fresh ginger
- 2 cloves minced garlic
- 500 g salmon fillet, skin on, cut into 4cm pieces
- 1 tbsp sesame oil
- 1/4 bunch coriander
- 1 lemon, cut into wedges
- 1 tbsp toasted sesame seeds
- 2 zucchini spiralized or julienned (for zucchini noodles)
- 2 stalks spring onion, finely sliced (for zucchini noodles)

1 tbsp ginger, grated (for zucchini noodles)
2 tbsp sesame oil (for zucchini noodles)
1/2 tsp chilli oil (optional) (for zucchini noodles)
1 tbsp tamari or soy sauce (for zucchini noodles)
2 tbsp apple cider vinegar (for zucchini noodles)
1 tsp honey (for zucchini noodles)
Salt to season (for zucchini noodles)
2 nectarines (for nectarine salsa)
1 tsp lime juice (for nectarine salsa)
1/2 medium red onion, diced (for nectarine salsa)
1/4 bunch coriander, chopped (for nectarine salsa)
1/4 bunch mint, chopped (for nectarine salsa)
Salt and pepper to taste (for nectarine salsa)

Method:

1. Combine the soy sauce, honey, Sriracha, lime juice, ginger, and garlic in a shallow dish. Coat the salmon pieces with the marinade and refrigerate, covered, for minimum 30 minutes or up to 8 hours.
2. For the zucchini noodles, combine the zucchini with spring onions in a large bowl. Whisk together the ginger, sesame oil, chilli oil (if using), tamari, vinegar, honey and salt. Pour the dressing over the zucchini noodles and mix well. Let the noodles sit while you cook the salmon.
3. To make the salsa, combine the nectarines, onion, coriander, mint and lime juice. Season with salt and pepper to taste.
4. When you are ready to cook the salmon, heat a large frying pan over medium-high heat and add the sesame oil. Reserve the marinade, remove the salmon and sear the pieces until coloured (approx. 1 minute on each side). Reduce heat to low and add reserved marinade. Cover and simmer until the fish is cooked through, 2-3 minutes.
5. Arrange the salmon on top of the zucchini noodles. Garnish with lemon wedges, coriander leaves and sesame seeds. Serve with nectarine salsa.