



HONEY SOY
GLAZED SALMON

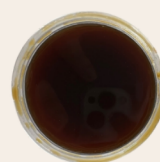
Salmon

Jasmine rice

Haricot Verts

Soy glaze

Garlic oil



STEP 1

Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove salmon from plastic and place on parchment paper. Toss haricot verts in oil and lay on sheet pan next to salmon. Place in hot oven for 10-15 minutes until salmon reaches an internal temperature of 145°F. *For more tender green beans, cook longer*

STEP 2

Transfer rice to a microwave safe dish and heat for 1-2 minutes, stirring when needed.

STEP 3

Top salmon with room temperature soy glaze. Serve immediately next to rice and haricot verts.