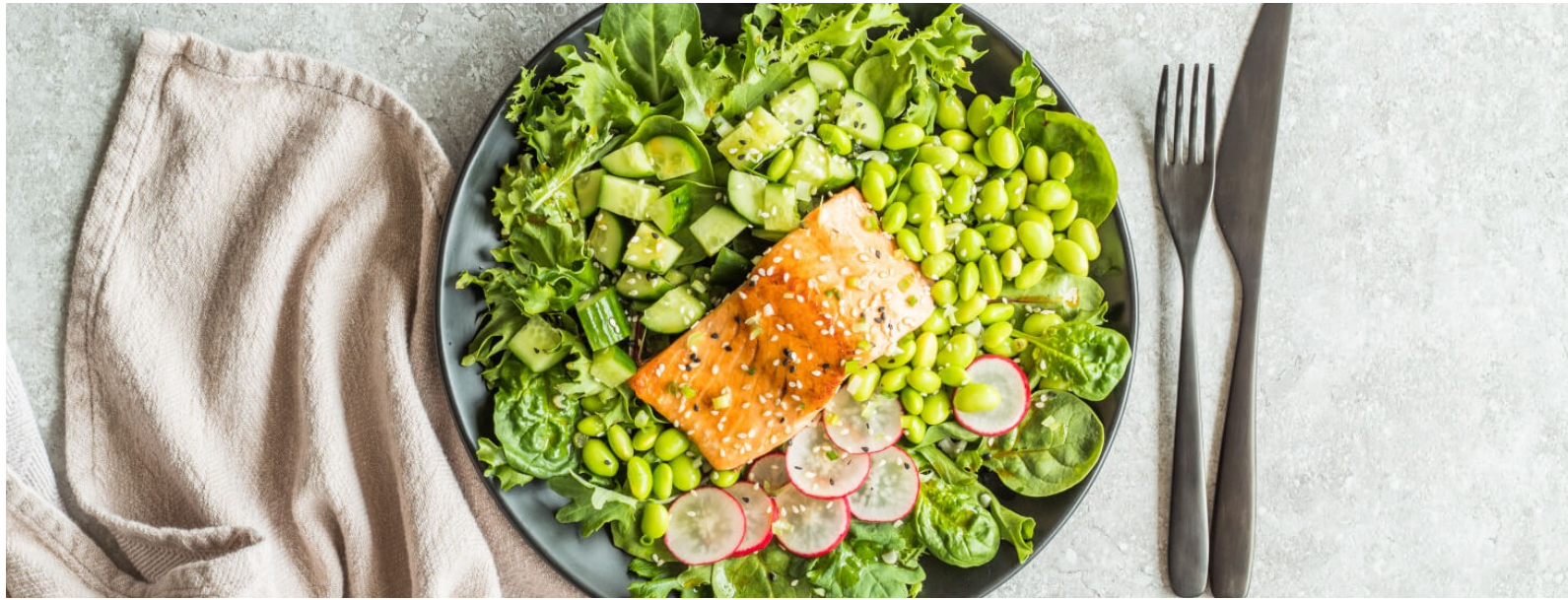


Sesame Salmon & Edamame Salad

10 ingredients · 15 minutes · 2 servings



Directions

1. Add the rice vinegar, tamari, and 2/3 of the sesame oil to a jar or small bowl. Whisk or shake to combine.
2. Heat a large pan over medium heat. Once hot, add the remaining oil. Place the salmon in the pan skin-side down, cooking for about three to five minutes or until the skin is crispy. Flip the salmon and cook for one minute or until cooked to your desired doneness. Remove and set aside to cool.
3. Place the greens on a serving dish. Top with the salmon, then place the cucumber, edamame, and radishes around it.
4. Add the dressing, green onions, and sesame seeds, if desired. Enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

Serving Size

One serving is approximately two cups of salad and 4 oz of salmon.

More Flavor

Add cherry tomatoes and cooked green beans.

Ingredients

- 1 **tbsp** Rice Vinegar
- 1 **tbsp** Tamari
- 1 **1/2 tbsps** Sesame Oil (divided)
- 8 **ozs** Salmon Fillet (skin on)
- 2 **cups** Mixed Greens
- 1/2 **Cucumber** (medium, sliced)
- 1 **1/2 cups** Frozen Edamame (thawed)
- 1/4 **cup** Radishes (sliced)
- 2 **stalks** Green Onion (chopped)
- 2 **tsps** Sesame Seeds (optional, for garnish)