



## Spicy Teriyaki Salmon

### Ingredients

- 6 Mediums Salmon Fillet
- 1 tbsp Honey
- 1 tbsp Teryaki sauce
- 1 Sachet MAGGI® Juicy Hot & Spicy mix
- 3 tbsp Sesame seeds

### Instruction

1. In a large mixing bowl combine Salmon, Honey and Teriyaki sauce and transfer into provided bag and add in MAGGI Juicy Chicken Hot & Spicy spice Mix, coat well and close bag using the provided red tie.
2. Place bag flat on a baking tray and cook in preheated oven at 200-C for 30 minutes until Salmon is cooked and slightly firm. Remove from oven and allow to cool slightly before opening bag.
3. Carefully remove fish pieces from bag, and drizzle with juices inside the bag and optionally garnish fish with a sprinkle of sesame seeds. Serve fish next to steamed vegetables or steamed rice.

### Nutrition

Carbohydrates	4.59 g
Energy	384.43 kcal
Fats	14.17 g
Protein	56.64 g

60 Minutes

6 Servings