

# Sautéed Salmon and Asparagus

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サーモンとアスパラ炒め

## ● Ingredients (Servings 2)

1 Fillet Salmon

7 Asparagus

½ Tbsp. Garlic Powder

¼ cup Cooking Sake

Pinch of Salt and Pepper

1 Tbsp. Vegetable Oil

## ● Prepare



Wash 7 pieces of asparagus and break off the tough ends. Cut into 3 equal parts. Cut a salmon fillet into bite sized pieces.

## ● Cook



Heat 1 Tbsp. of vegetable oil in a pan and cook the salmon over medium heat for 3 minutes.

Add the asparagus to the pan.

- Season and Steam



Season with  $\frac{1}{2}$  Tbsp. of garlic powder, a pinch of salt and pepper. Stir gently and add  $\frac{1}{4}$  cup of cooking Sake. Immediately put a lid on the pan, reduce the heat to low and steam for 8 minutes.

