

# hoisin salmon with clear noodles

Tupperware®

## Serves 4

Serving size: 4 oz./125 g salmon, ½ cup vegetables

### Ingredients:

2 coils of cellophane rice noodles*	1 lb./455 g salmon, cut into 4 oz./125 g pieces
½ head Napa cabbage	¼ c. hoisin sauce or teriyaki sauce*
½ cup matchstick carrots	2 tbsp. toasted sesame or black sesame seeds

### Directions:

Using Chef Series™ Chef's Knife cut cabbage into shreds. Layer shredded cabbage and carrots in Steamer Base of Tupperware® SmartSteamer and place on top of Water Tray, filled with 1¾ cup water. Add salmon to Colander and place on top of Steamer Base. Steam in microwave on high power for 20 minutes, or until salmon is cooked through.

Remove steamer from microwave and carefully remove Steamer Base and Colander from the Water Tray. Add rice noodles to hot water in Water Tray and allow noodles to hydrate and soften. Let stand for 5 minutes. Drain noodles in Double Colander. Place noodles, vegetables and salmon on a plate and drizzle with hoisin or teriyaki sauce. Sprinkle with sesame seeds.

\*Cellophane rice noodles, hoisin and teriyaki sauces can be found in the Asian foods section of your local grocery store or an Asian specialty market.

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