



20-Min: Broiled Salmon Noodle Salad

with Coconut-Matcha Vinaigrette & Snap Peas



ca. 20min



2 Servings

The trick to this speedy meal is quick-cooking cellophane noodles and broiled salmon fillets. But what makes this noodle salad super impressive is the creamy homemade vinaigrette made with coconut milk, earthy matcha powder, a splash of vinegar, and a pinch of sugar for balance. Charred snap peas and zesty radishes add the perfect veggie crunch. It's almost too pretty to eat but that's never stopped us!

What we send

- 2 oz cellophane noodles
- 4 oz snap peas
- 2 oz red radishes
- 1 oz scallions
- ¾ oz pkt coconut milk powder ^{7,15}
- 10 oz pkg salmon fillets ⁴
- ¼ oz matcha powder
- ¼ oz furikake ¹¹

What you need

- kosher salt & ground pepper
- neutral oil
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar

Tools

- fine-mesh sieve
- medium ovenproof skillet

Allergens

Fish (4), Milk (7), Sesame (11), Tree Nuts (15), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 590kcal, Fat 35g, Carbs 35g, Proteins 31g



1. Soak noodles

Soak **cellophane noodles** in a medium bowl filled with **boiling water** until tender, about 5 minutes. Drain noodles in a fine-mesh sieve (don't rinse), then use kitchen shears to cut noodles into smaller pieces. Set noodles aside until step 6.



4. Broil salmon & snap peas

Add **snap peas** in an even layer around **salmon** in skillet. Drizzle snap peas and salmon lightly with **oil**; sprinkle snap peas with **a pinch of salt**. Broil on top oven rack until salmon is golden and cooked to medium, and snap peas are crisp-tender, 3-5 minutes (watch closely as broilers vary).



2. Prep ingredients

While **noodles** soak, preheat broiler with the top rack 6 inches from heat source. Trim **snap peas**, if desired. Thinly slice **radishes** and **scallions**, keeping them separate. In a small bowl, whisk **2 tablespoons coconut powder** with **2 tablespoons hot water** until smooth; reserve coconut milk for step 5.



5. Make dressing

Meanwhile, to bowl with **reserved coconut milk**, whisk in **1 tablespoon oil**, **½ tablespoon vinegar**, **½ teaspoon each of matcha powder and sugar**, and **¼ teaspoon salt**. Season to taste with **salt and pepper**.



3. Sear salmon

Pat **salmon** dry and season all over with **salt and pepper**. Heat **1 tablespoon oil** in a medium ovenproof skillet over high. Add salmon, skin side down, and cook, pressing gently on fillets with a spatula, until skin is crispy, 3-4 minutes.



6. Finish & serve

Gently separate **noodles**. Serve noodles topped with **radishes, snap peas and scallions**. Lay **salmon** over **noodles** and drizzle with **matcha dressing**. Sprinkle **some of the furikake** on top. Enjoy!