

# Sesame Salmon

Recipe By *Estee Kafra*



Cooking and Prep:  40  
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Serves:  4

Contains:    

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Pescetarian

Source: [KosherScoop.com](http://KosherScoop.com)

A gourmet presentation you can easily achieve! The sweet teriyaki sauce and crunchy sesame seeds add a really nice twist to the salmon. The flavored noodles are a tasty and elegant serving idea.

## Ingredients (11)

### Salmon

- 4 appetizer-sized (6-oz.) fillets salmon, skin removed
- 1 cup honey teriyaki sauce
- 1 cup sesame seeds
- 3 tablespoons oil

### Sesame noodles

- 1 (10-oz.) package cappellini noodles
  - 1 teaspoon Gefen Olive Oil
  - 1 teaspoon toasted sesame oil
  - 2 teaspoons Gefen Soy Sauce
  - 1/2 teaspoon black pepper
  - 1/2 teaspoon Haddar Kosher Salt
  - 1/4 teaspoon Gefen Honey
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## Start Cooking

### Prepare the Salmon

1. Rinse salmon and pat dry.
2. Marinate salmon in honey teriyaki sauce for half an hour in the refrigerator.
3. Roll each piece of marinated salmon in sesame seeds to coat all sides.
4. Preheat oil in a large skillet on medium heat. Place salmon in pan. Let cook for about four minutes on one side. Turn salmon over and cook about three minutes more. (You can test for readiness by inserting a fork into the center of one piece. If the fish flakes, it is ready.) Place on a paper towel to absorb excess oil.

#### Note:

For a pretty presentation I substitute about a third of the sesame seeds with black sesame seeds.

### Prepare the Noodles

1. Meanwhile, cook capellini according to package directions, adding olive oil to the cooking water. Drain and rinse.
2. Add remaining ingredients to pasta and toss.
3. Place a small mound of noodles on the center of each plate and top with a piece of sesame salmon. Serve at room temperature.