



ORIENTAL SALMON WITH GINGER & CHILLI NOODLES

(SERVES 4)

4 Salmon fillets (skinned)

MARINADE

2 tablespoons	Hutchison's Spiced Ginger Wine
1 tablespoon (15ml)	Sunflower (or olive) oil
2 tablespoons	Soy sauce
1 teaspoon	Peeled & grated root ginger
½ teaspoon	Chinese 5 Spice powder
1 teaspoon (5ml)	Granulated sugar
1	Garlic clove peeled & crushed

GINGER CHILLI NOODLES

300g (10oz)	Rice or standard noodles
4	Spring onions finely cut lengthways
1	Fresh green chilli, deseeded & finely chopped
1 handful	Fresh coriander chopped

- Make the marinade by mixing all the ingredients together
- Coat the salmon with the marinade, set aside for 30 minutes
- After 30 minutes heat a large wok or non-stick pan
- Lift salmon fillets from marinade, cook on each side for 5 minutes until dark brown
- Check salmon is cooked through, remove and keep warm
- Cook the noodles and then drain and rinse in cold water
- Add to the pan with the remainder of the marinade
- Stir to coat the noodles, add the spring onions, chillies & coriander
- Cook for 3 minutes turning to mix all ingredients
- Ensure noodles, onions & chillies are cooked through
- Serve onto four warm plates
- Add the salmon on top, garnish with sprigs of coriander