

## Black Bean Glazed Salmon



**Serves:** 10

**Profitability:**

**Ingredients:**

10 salmon steaks

300g black bean sauce

75ml vegetable oil

1.5kg cooked egg noodles

400g red, green & yellow peppers, finely sliced

200g baby corn, finely sliced

Small bunch of coriander

**Steps:**

Preheat the oven to 180°C

Place the salmon in a bowl, cover with the black bean sauce, cover and place in the fridge to marinate for up to two hours

Remove from the bowl, place on a baking tray and cook for 10-15 minutes

Heat the oil in a large pan or wok, stir fry the noodles, peppers and baby corn, and then fold through a little coriander

To serve, place the salmon on the bed of egg noodles

