



Steamer Basket Salmon with Sweet Potatoes, Asparagus and Hoisan Glaze

1 fresh wild salmon filet (6 oz)
6 asparagus spears
6 thin slices of a raw sweet potato
1 tablespoon hoisan sauce

- 1) In a small 6 inch bamboo steamer, lay on the bottom, the salmon, asparagus and sweet potatoes
- 2) Spoon hoisan sauce on top of salmon
- 3) Bring 2 cups of water in a 6 inch sauce pan to a simmer
- 4) Cover the bamboo steamer with its cover
- 5) Place steamer on top of simmering water in pan
- 6) Set timer for 10 minutes

Serves 1

* Hoisan sauce is a Chinese barbeque sauce that can be found in the Asian section of most supermarket