

Brazilian Salmon with Potatoes, Rice, and Beans

This easy main dish combining tasty salmon with classic Brazilian ingredients of potatoes and beans will soon become a family favorite!



Main Dish

Brazilian

20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 30g salmon
- Half a potato, cubed
- 1/4 cup cooked rice
- 2tbsp cooked beans
- 2tsp soy sauce

Steps

- 1 In a medium skillet, heat 2tbsp of olive oil over medium heat.
- 2 add the potatoes and stir to coat with the oil.
- 3 Cook the potatoes, stirring occasionally, until they become lightly brown and tender, about 5-6 minutes.
- 4 Add the salmon, beans and soy sauce and cook until the salmon is cooked through, about 3-4 minutes.
- 5 Add the cooked rice, mixing until all ingredients are combined and heated through, about 1 minute.
- 6 Serve hot with a side of your favorite vegetables.