
Green Miso Glazed Salmon

Total time: 50 min Yield: 6 servings

Ingredients

6 5 oz. salmon filets (skinless & boneless)
1/2 cup white miso paste
6 Tbsp mirin
2 Tbsp tempura sauce
3 Tbsp dry sake
1 bunch cilantro (about 2 cups)
2 clove garlic
2 Tbsp ginger (minced)
1 lemon (zested)
non-stick cooking spray

Prep Time: 40 min Cooking Time: 10 min Total Time: 50 min

Instructions

To make the miso glaze, place the white miso paste, mirin, tempura sauce, dry sake, cilantro, garlic, ginger and lemon into a blender and puree until smooth. Place salmon fillets into a large container and pour the glaze over the fish. Cover with plastic wrap and let marinate for 30 minutes in the refrigerator.

Meanwhile, preheat oven on high-broil. Line a baking sheet with aluminum foil and spray with nonstick cooking spray. Place the salmon fillets on top of the baking sheet and pour the extra marinade/glaze evenly over each salmon fillet. Place the salmon in the middle rack of your oven and broil for 6 to 10 minutes (cooking time may vary depending on the thickness of your fillets and desired doneness). Enjoy this festive green dish for your next Saint Patrick's Day celebration. Tip: the glaze goes great with chicken, pork or tofu too!

Recipe brought to you by:

Chef Ryan Covert