

ingredients

2 Tbsp miso
1 Tbsp sake
1 Tbsp mirin
1 Tbsp soy sauce
1/4 tsp sesame oil
2 salmon filets

Recipe courtesy of Kyual Cribben

Miso Salmon



2 servings



75 minutes



instructions

1. Mix miso, sake, mirin, soy sauce, sesame oil together well.
Pour into zip lock bag with the salmon filets
2. Marinate for one hour
3. Bake at 425F for 10-12 minutes until fish is lightly browned. *Make sure center of the fish is 145F.
4. Serve with rice, garnish with sesame seeds and chopped scallions