

DINNERLY

Premium Recipe: Miso Salmon with Sweet Chili Roasted Veggies



ca. 20min



2 Servings

WHAT WE SEND

- 10 oz pkg salmon fillets ⁴
- 1 pkt miso paste ⁶
- 1 oz mirin ¹⁷
- ½ lb Brussels sprouts
- ¼ oz mixed sesame seeds ¹¹
- 3 oz Thai sweet chili sauce
- 1 carrot

WHAT YOU NEED

- 8 tbs neutral oil +
- kosher salt & ground pepper
- 2 tps sugar

TOOLS

- rimmed baking sheet

ALLERGENS

Fish (4), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 0kcal



1. Prep vegetables

Preheat broiler to high with rack in center. Trim **Brussels sprouts**, removing any outer leaves if necessary, then halve (or quarter, if large). Scrub **carrot**, then cut on an angle into ¼-inch thick slices.



2. Roast vegetables

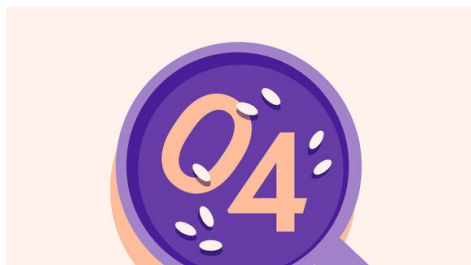
On a rimmed baking sheet, toss **Brussels sprouts** and **carrots** with **2 tablespoons oil** and **a pinch each of salt and pepper**. Broil on center oven rack until tender and browned in spots, 5–7 minutes.



3. Prep salmon & sauce

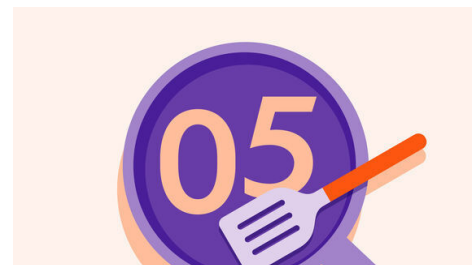
Meanwhile, in a small bowl, combine miso paste, 1 tablespoon of the mirin, 1 tablespoon oil, and 1 teaspoon sugar.

Pat salmon dry and season all over with salt and pepper.



4. Cook salmon

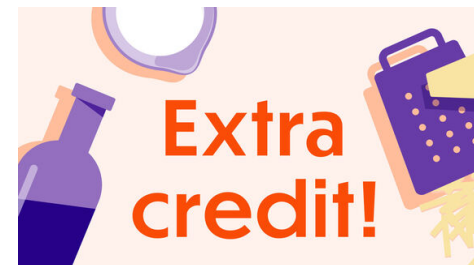
Push veggies to one side of baking sheet. Drizzle other side of sheet tray with oil. Brush flesh sides of both filets with miso sauce, about 1–2 teaspoons per filet. Return to center oven rack and roast until salmon is medium-rare and veggies are golden brown, another 5–7 minutes.



5. Finish & serve

Remove salmon and veggies from oven. Toss veggies with sesame seeds, and 2 tablespoons of thai sweet chili sauce directly on sheet tray.

Thin out remaining miso glaze with 1 teaspoon water. Transfer veggies and salmon to plates and garnish salmon with a drizzle of remaining glaze. Enjoy!



6.