



Miso Salmon & Mushrooms

with Steamed Spinach & Jasmine Rice



ca. 20min



2 Servings

Broiling salmon is a quick way to cook perfectly flaky fillets, and as a bonus, it develops a savory caramelized crust on top! Before we broil the salmon, we slather it with an umami-rich glaze made with miso, sesame oil, fresh garlic and ginger, and mirin. We pair the fish with meaty baby Bella mushrooms, steamed baby spinach, and ginger-scented rice. This plate is both nutritious and delicious!

What we send

- 1 oz fresh ginger
- 5 oz jasmine rice
- 2 oz baby bella mushrooms
- garlic
- 1.8 oz miso sauce ^{1,4,6}
- 1 pkt mirin
- ½ oz toasted sesame oil ¹¹
- 10 oz pkg salmon fillets ⁴
- 3 oz baby spinach
- ¼ oz mixed sesame seeds ¹¹

What you need

- kosher salt
- sugar
- apple cider vinegar (or white wine vinegar)
- neutral oil

Tools

- medium saucepan
- microplane or grater
- rimmed baking sheet

Cooking tip

If you don't have a microplane, finely chop 1 teaspoon each of peeled ginger and garlic.

Allergens

Wheat (1), Fish (4), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 720kcal, Fat 31g, Carbs 69g, Protein 37g



1. Cook rice

Cut **2 (1/8-inch thick) slices of ginger**. In a medium saucepan, combine **rice, ginger slices, 1 ¼ cups water**, and **½ teaspoon salt**; bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is mostly absorbed, about 15 minutes.



4. Broil salmon & mushrooms

Preheat broiler with a rack in the top position. Line a rimmed baking sheet with aluminum foil. Transfer **mushrooms** and **salmon**, skin side down, to prepared baking sheet. Broil on top oven rack until mushrooms and salmon are well browned, and salmon is just cooked through, flipping mushrooms halfway through, 5-6 minutes total (watch closely as broilers vary).



2. Make miso glaze

Meanwhile, halve **mushrooms**. Finely grate **½ teaspoon each of peeled ginger and garlic**. In a medium bowl, combine **miso sauce, sesame oil, grated garlic and ginger, 2 tablespoons mirin**, and **½ teaspoon sugar**. Reserve **2 tablespoons of the miso glaze** in a small bowl for step 3. Add **salmon** and mushrooms to medium bowl with remaining glaze and toss to coat.



5. Steam spinach

Remove and discard **ginger slices** from **rice**, then place **spinach** on top of rice. Cover and continue to cook until spinach is wilted and water is absorbed, about 4 minutes more.



3. Make miso vinaigrette

To small bowl with **reserved miso glaze**, whisk in **1 teaspoon each of vinegar, sugar, and neutral oil**. Set miso vinaigrette aside until step 6.



6. Serve

Fluff **rice and spinach** with a fork to combine. Separate **salmon** from skin, if desired. Serve **rice** topped with **salmon** and **mushrooms**. Drizzle with **miso vinaigrette** and garnish with **mixed sesame seeds**. Enjoy!