

DINNERLY

Miso Salmon

with Sweet Chili Roasted Veggies



2 Servings

WHAT WE SEND

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

WHAT YOU NEED

- garlic
- sugar

TOOLS

ALLERGENS

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

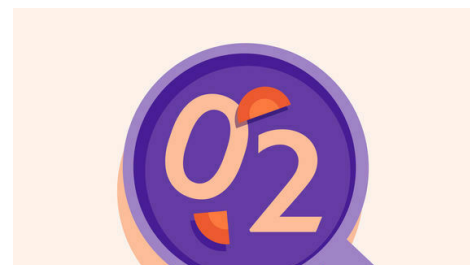
NUTRITION PER SERVING

Calories 0kcal



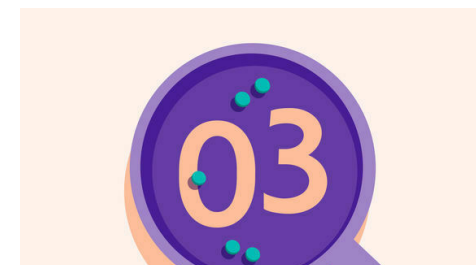
1. Prep vegetables

Preheat oven to 450°F with racks in the upper and lower thirds. 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.



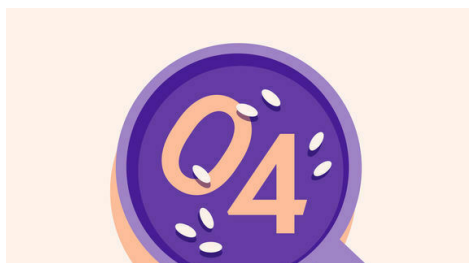
2. Roast vegetables

On a rimmed baking sheet, toss **Brussels sprouts** and **carrots** with **2 tablespoons oil** and **a pinch each of salt and pepper**. Roast on upper oven rack until tender and browned in spots, 15–20 minutes. Remove from oven. Switch oven to broil.



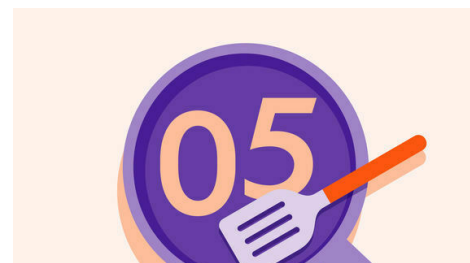
3. Prep ingredients

Meanwhile, into a small bowl, whisk to combine miso paste, mirin, ½ teaspoon sugar, and a few grinds of pepper. Pat **salmon** dry, then season all over with **salt** and **pepper**.



4. Cook salmon

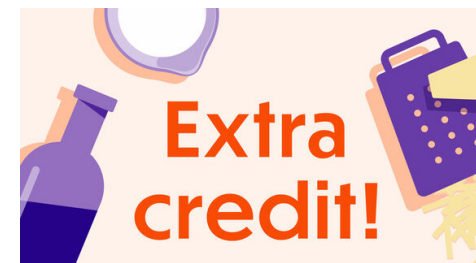
Heat **2 teaspoons oil** in a medium nonstick ovenproof skillet over high. Cook **salmon**, skin side down, until skin is crisp, 3–4 minutes. Remove from heat and brush flesh side only with **2 tablespoons of the miso mixture**. Transfer skillet to upper oven rack and broil until salmon is cooked through and lightly browned, 3–5 minutes (watch closely as broilers vary).



5. Sauce vegetables

Meanwhile, toss **vegetables** with **2 tablespoons Thai chili sauce**. Place on lower oven rack to reheat while **salmon** broils.

Carefully toss **vegetables** with **sesame seeds** directly on baking sheet. In a small bowl, whisk to combine **remaining miso sauce** with **1 teaspoon water**. Drizzle over **salmon**, and serve with **vegetables** alongside. Enjoy!



6.