MARLEY SPOON

Ginger-Miso Salmon & Sesame Herb Salad

with Spinach

20-30min 2 Servings

Classic Japanese flavors work their magic to create this deeply flavorful dish. We cook rice with a dash of ramen base for an irresistibly savory kick, while a scallion and cilantro salad comes alive with sesame oil and toasted sesame seeds. Finally, an umami-rich concoction of miso paste, fresh ginger, butter, and garlic combine to create a savory sauce for the fish.

What we send

- 5 oz jasmine rice
- 1 pkt vegetable broth concentrate
- 2 scallions
- ¼ oz fresh cilantro
- 1 oz fresh ginger
- garlic
- 0.63 oz miso paste [6]
- ¼ oz pkt toasted sesame seeds [11]
- ½ oz toasted sesame oil [11]
- 5 oz baby spinach
- 10 oz pkg salmon filets [4]

What you need

- kosher salt & ground pepper
- sugar
- apple cider vinegar
- neutral oil
- butter [7]

Tools

- small saucepan
- microplane or grater
- medium nonstick skillet

Allergens

Fish (4), Soy (6), Milk (7), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 790kcal, Fat 41g, Carbs 66g, Protein 36g

1. Cook rice

In a small saucepan, combine **rice, 1¼ cups water**, and **broth concentrate**; bring to a boil. Cover and cook over low until rice is tender and liquid is absorbed, about 17 minutes. Keep covered until ready to serve. Season to taste with **salt**.

2. Prep ingredients

Meanwhile, thinly slice **scallions**. Coarsely chop **cilantro leaves** and finely chop **stems**. Finely grate **1 teaspoon ginger** and **½ teaspoon garlic**, keeping separate.

In a small bowl, whisk to combine **ginger, half of the garlic, ¼ cup water, 1½ teaspoons miso paste**, and **½ teaspoon sugar**.

3. Make herb salad

In a small bowl combine **scallions, cilantro, toasted sesame seeds, 1 teaspoon toasted sesame oil, ½ teaspoon vinegar**, and **a pinch each of salt and pepper**. Toss until herbs are evenly coated.

4. Cook spinach

Heat **2 teaspoons neutral oil** in a medium nonstick skillet over medium high. Add **spinach** and **remaining garlic**; season with **a pinch each of salt and pepper**. Cook, stirring spinach as it wilts, until spinach is cooked. Transfer to a bowl and cover to keep warm.

5. Cook salmon

Pat **salmon** dry and season all over with **salt** and **pepper**. Heat **1 tablespoon neutral oil** in same skillet over medium-high until shimmering. Add salmon, skin-side down; lightly press each filet for 10 seconds. Lower heat to medium; cook until skin is browned and crisp, about 4 minutes. Flip and cook until just medium, about 1 minute more. Transfer to a plate; reduce heat to medium.

6. Make sauce & serve

Add **miso sauce** to skillet. Cook until sauce is reduced by ⅓, 1–2 minutes. Remove from heat and swirl in **1 tablespoon butter**. Season to taste with **salt** and **pepper**.

Transfer **rice, spinach**, and **salmon** to plates. Spoon **pan sauce** over **salmon** and top with **sesame herb salad**. Enjoy!