

# MARLEY SPOON



## Hot-Honey Glazed Wild Salmon

with Buttery Ramen Noodles



30-40min



2 Servings

We found our new favorite way to glaze flaky, oven-roasted wild salmon fillets—hot honey. It's the perfect balance of sweet and spicy! We up the umami factor here, serving the salmon on top of buttery miso-coated chuka soba noodles with tender mushrooms and crisp snap peas, and a sprinkle of sesame seeds for a delightful crunch.



## What we send

- 1 oz fresh ginger
- garlic
- 4 oz mushrooms
- 4 oz snap peas
- ½ oz Mike's Hot Honey
- 2 (2½ oz) ramen noodles <sup>2</sup>
- 2 (½ oz) tamari soy sauce <sup>3</sup>
- 1½ oz pork ramen base <sup>3,2</sup>
- 10 oz pkg wild-caught sockeye salmon <sup>4</sup>
- ¼ oz mixed sesame seeds <sup>5</sup>

## What you need

- kosher salt & ground pepper
- neutral oil
- butter <sup>1</sup>

## Tools

- medium pot
- large nonstick skillet
- rimmed baking sheet

## Allergens

Milk (1), Wheat (2), Soy (3), Fish (4), Sesame (5). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 650kcal, Fat 45g, Carbs 27g, Protein 38g



### 1. Prep ingredients

Bring a medium pot of **salted water** to a boil.

Peel and finely chop **half of the ginger**. Finely chop **1 teaspoon garlic**. Thinly slice **mushrooms**. Trim ends from **snap peas**, then cut into 1-inch pieces.

In a small bowl, stir to combine **tamari** and **hot honey**.



### 2. Cook noodles

Add **noodles** to boiling **water** and cook, stirring occasionally to prevent sticking, until al dente, 2-3 minutes. Drain, then rinse with cold water. Toss noodles with a **drizzle of oil** and set aside until ready to serve.



### 3. Cook veggies

Meanwhile, preheat broiler with a rack in the top position.

Heat **1 tablespoon oil** in a large nonstick skillet over high. Add **mushrooms** and cook, stirring occasionally, until well browned, about 5 minutes. Add **snap peas** and **chopped garlic and ginger**; cook, stirring, until fragrant, about 1 minute.



### 4. Make sauce

Add **ramen base** and **½ cup water** to skillet with **vegetables**. Cook, stirring occasionally, until mixture is thickened slightly, about 2 minutes. Off heat, stir in **2 tablespoons butter** until melted. Set aside until step 6.



### 5. Broil salmon

Place **salmon**, skin-side down, on a rimmed baking sheet; season all over with **salt** and **pepper**. Spoon **half of the tamari-hot honey glaze** over top. Broil on top oven rack until cooked through and slightly charred on top, 5-7 minutes (watch closely as broilers vary).



### 6. Finish & serve

Return **sauce** in skillet to medium heat. Add **noodles** and toss until heated through. Add **a few tablespoons water** if sauce is too thick. Season to taste with **salt** and **pepper**.

Serve **noodles** alongside **salmon**. Spoon **remaining tamari-hot honey glaze** over **salmon** and sprinkle with **sesame seeds**. Enjoy!