

MARLEY SPOON



Hot Honey Glazed Salmon

with Buttery Ramen Noodles



30-40min



2 Servings

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

What we send

- 1 oz fresh ginger
- garlic
- 4 oz mushrooms
- 4 oz snap peas
- 2 (2½ oz) ramen noodles ²
- 1½ oz pork ramen base ^{3,2}
- 10 oz pkg salmon filets ⁴
- ½ oz Mike's Hot Honey
- ¼ oz mixed sesame seeds ⁵

What you need

- kosher salt & ground pepper
- neutral oil
- butter ¹

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 640kcal, Fat 45g, Carbs 26g, Protein 36g



1. Prep ingredients

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

Peel and finely chop **half of the ginger** (save rest for own use). Finely chop **1 teaspoon garlic**.

Thinly slice **mushrooms**. Trim ends from **snap peas**, then cut into 1-inch pieces.



2. Cook noodles

Add **noodles** to boiling water and cook, stirring occasionally to prevent from 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 top rack 6-inches from heat source. 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 hot honey** over salmon. Broil on top oven rack until salmon is 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 with sauce 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 hot honey** over **salmon** and sprinkle **sesame seeds** on top. Enjoy!