

MARLEY SPOON



Hot-Honey Glazed Wild Salmon

with Buttery Chinese Egg 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 Chinese egg noodles with tender mushrooms and crisp snap peas, and a sprinkle of sesame seeds for a delightful crunch.

What we send

- 1 piece fresh ginger
- garlic
- 4 oz mushrooms
- 4 oz snap peas
- ½ oz Mike's Hot Honey
- 2 (2½ oz) Chinese egg noodles ^{1,6}
- 2 (½ oz) tamari soy sauce ⁵
- 1½ oz pork ramen base ^{5,6}
- 10 oz pkg wild-caught sockeye salmon ²
- ¼ oz pkt toasted sesame seeds ⁴

What you need

- kosher salt & ground pepper
- neutral oil
- butter ³

Tools

- medium pot
- large nonstick skillet
- rimmed baking sheet

Allergens

Egg (1), Fish (2), Milk (3), Sesame (4), Soy (5), Wheat (6). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 670kcal, Fat 31g, Carbs 73g, Protein 40g



1. Prep ingredients

Bring a medium pot of **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**.



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.



2. Cook noodles

Add **noodles** to boiling **water** and cook, stirring occasionally to prevent sticking, until al dente, 4–5 minutes. Drain; toss noodles with a **drizzle of oil** and set aside until ready to serve.



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).



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.



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!