

MARLEY SPOON



Sriracha-Maple Salmon

with Buttery Ramen Noodles



30-40min



2 Servings

We found our new favorite way to glaze flaky, oven-roasted salmon fillets—combining maple syrup and Sriracha. 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 mixed sesame seeds for a delightful crunch.

What we send

- 1 oz fresh ginger
- garlic
- 4 oz button mushrooms
- 2 oz snap peas
- 1 oz maple syrup
- 1 pkt Sriracha
- 6 oz chuka soba noodles ²
- 1½ oz ramen base ^{3,2}
- 10 oz salmon fillets ⁴
- 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 900kcal, Fat 41g, Carbs 81g, Protein 46g



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 **maple syrup** and **Sriracha**.



2. Cook noodles

Add **noodles** to boiling water, and cook, stirring occasionally to prevent from sticking, until al dente, about 5 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 the 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 the maple-Sriracha glaze** 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 Sriracha-maple glaze** over **salmon** and sprinkle **sesame seeds** on top. Enjoy!