



MISO GINGER SALMON BOWL



INGREDIENTS

ITEM

- Salmon Fillet 5 Oz.
- Cooked Jasmine Rice ¾ Cup
- Baby Bok Choy, chopped 1 Cup
- Carrots, Thinly Sliced ¼ Cup
- Garlic-infused Olive Oil 1 Tsp
- White Miso Paste 1 Tbsp.
- Warm Water 1 Tbsp.
- Tamari 1 Tsp.
- Maple Syrup 1 Tsp.
- Fresh Ginger, grated 1 Tsp.
- Sesame Oil ½ Tsp.

SERVING SIZE

1



PREPARATION

- Preheat oven to 400°F.
- Whisk together miso paste, warm water, tamari, maple syrup, ginger, and sesame oil.
- Place salmon on a lined baking sheet and brush with half of the glaze.
- Bake for 10-15 minutes, depending on thickness, until salmon flakes easily.
- While salmon cooks, sauté bok choy and carrots in garlic-infused olive oil until tender.
- Serve salmon over jasmine rice with vegetables.

- Drizzle remaining glaze over the bowl before serving.