

# Miso Salmon Bowl

**Serves Four**

## Ingredients

### *For the Miso Sauce*

3 tablespoons white miso  
2 tablespoons honey  
1 tablespoon canola oil  
1 tablespoon freshly grated ginger  
2 teaspoons fresh grapefruit zest plus 1  
tablespoon juice  
1 tablespoon lime juice  
1 tablespoon rice vinegar  
2 teaspoons sesame oil  
2 teaspoons chili oil or sriracha

### *For the Salmon Bowl*

4 (6 - 8 ounce) skinless salmon fillets, patted  
dry  
Kosher salt and pepper  
  
4 cups cooked white or brown rice  
1 carrot, peeled and shaved into ribbons  
1 cup edamame  
½ cup pickled red onions \*see note below  
½ cup daikon radish, julienned  
2 tablespoons sesame seeds, toasted  
A handful of cilantro leaves (or microgreens)

### **\*For the pickled onions:**

Thinly slice 2 small red onions. Divide the  
onions between two 16-ounce jars.

In a microwave-safe measuring cup heat 2 cups  
of water, 2 cups of white vinegar and ¼ cup of  
sugar until the sugar dissolves (about 2  
minutes).

Pour the hot mixture over the onions in the jars  
and allow to cool before securing the lids and  
placing in the refrigerator. These are ready in a  
few hours and will keep in the fridge for 1-2  
weeks.



## Steps

1. In a medium-sized bowl combine all the miso sauce ingredients. Whisk well. Pour half of the sauce into another small bowl for the salmon reserving the rest of the sauce for the top of the completed bowls.
2. Place the salmon fillets onto a baking sheet pan or baking dish. Season with salt and pepper. Brush each salmon portion generously with miso sauce and allow fish to marinate for a few hours in the fridge before baking.
3. Preheat oven to 400°F. Bake the salmon for 10 - 12 minutes or until the internal temperature reaches 145°F.
4. Have hot rice ready. Divide rice between four bowls or plates. Add piles of edamame, carrots, daikon, and pickled red onions equally between the four bowls. Drizzle remaining miso sauce over the four bowls. Top with cooked salmon, cilantro and sesame seeds. Serve hot!