

# Miso Glazed Salmon Bowls



## Ingredients

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- 2 fillets of sustainable wild caught salmon
- 2 teaspoons of maple syrup
- 1 teaspoon of miso paste
- 2 teaspoons of tamari
- 1 pack of sweet potato noodles
- 2 tablespoons of toasted sesame seed oil
- 2 handfuls of edamame beans
- 2 cups of shredded wombok cabbage
- 1/2 red capsicum sliced
- 1/2 a cucumber, peeled and sliced
- 1/2 a fresh orange, juiced
- white wine vinegar

## Method

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1. Mix miso, 1 teaspoon of tamari and maple syrup and glaze salmon. Put on an oven tray and bake for 10 minutes or until done
2. Add noodles to boiling water and cook for 8 minutes
3. Prepare salad and mix dressing of fresh orange juice, vinegar, 1 tablespoon of sesame oil and mix through
4. When noodles are done, strain and then cook edamame beans for a few minutes in boiling water
5. mix remaining sesame oil and tamari with noodles and stir well
6. Assemble bowl by placing salmon on noodles and salad to the side.
7. Top salad with edamame.

Enjoy!