

Download The Totally Salmon Cookbook

Marinated in a sweet and savory miso marinade, this Miso Salmon recipe makes a delicious weeknight meal. Enjoy with Japanese ginger rice! Wild salmon fillet marinated in a sweet and savory miso marinade, garnish with sesame seeds and scallion. Miso makes a wonderful marinade, and it goes very well ...Smokey, salty, chili rubbed salmon topped with a sweet, refresh, and bold pineapple salsa makes the perfect meal! Easy lunch or dinner recipe. Homemade furikake is rice seasoning made with leftover kombu and katsuobushi from making dashi. This quintessential Japanese rice seasoning is fabulous on rice of course, but also on onigiri, udon noodles, soup, salad, boiled egg, popcorn, and more! Furikake (???) is a nutty, crunchy ...This turned out great! The salmon is delicious and well flavored. I love oven roasted tomatoes so this dish may be on constant repeat :-). The only subs I made were to use salted butter (I had some leftover from another recipe I made) and asparagus for the green beans (also something I had readily available in the fridge).