

Miso Glazed Salmon With Sesame Soba Noodles

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-broccoli-recipe>

Ingredients:

- 2 salmon fillets 6 oz, skin on or off is up to you
- 3 1/2 ounces soba noodles 3 -
- 2 tablespoons miso paste
- 2 teaspoons Kikkoman Soy Sauce
- 2 teaspoons mirin
- 2 teaspoons ginger freshly grated
- 1 tablespoon rice wine vinegar
- 1 tablespoon soy sauce
- 1/2 teaspoon sesame oil
- 1/2 teaspoon honey
- 1 clove garlic minced
- 1/2 teaspoon ginger
- 1/4 teaspoon sesame seeds
- 1/4 teaspoon fish sauce
- 1 tablespoon coconut oil or vegetable, + more if needed
- 2 cloves garlic minced
- 2 ounces broccolini roughly chopped
- 3 ounces baby bella mushrooms or oyster
- 2 ounces zucchini julienned
- 2 tablespoons shredded carrots
- scallions Thinly sliced
- chili flakes
- sesame seeds

Nutrition:

1. Calories: 600 calories
2. Carbohydrate: 54 grams

3. Cholesterol: 60 milligrams
 4. Fat: 27 grams
 5. Fiber: 4 grams
 6. Protein: 36 grams
 7. SaturatedFat: 10 grams
 8. Sodium: 1930 milligrams
 9. Sugar: 6 grams
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