

Honey Miso Salmon Steaks with Tahini Soba Salad

Yield: 4 min
Total Time: 35 min

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

Ingredients:

- 2/3 pound soba noodles dried
- 2 cloves minced garlic
- 1 tablespoon Tahini
- 1 teaspoon wasabi
- 1 tablespoon honey
- 3 tablespoons soy sauce
- 1 lime juiced
- 2 tablespoons canola oil
- 1 tablespoon sesame oil
- 6 radishes julienne
- 3 scallions thinly sliced
- 2 tablespoons chiffonade pickled ginger
- 1 tablespoon toasted sesame seeds
- 1 tablespoon black sesame seeds
- 4 salmon steaks at least 1 ½ inch thick
- 2 teaspoons white miso
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 1 lime juiced divided
- 2 tablespoons olive oil
- 1/2 pound shishito peppers
- 1 batch salad Tahini Soba, see above
- 1 avocado
- 2 radishes julienned
- 2 scallions thinly sliced
- toasted sesame seeds for sprinkling
- black sesame seeds for sprinkling

Nutrition:

1. Calories: 950 calories
2. Carbohydrate: 84 grams
3. Cholesterol: 110 milligrams
4. Fat: 46 grams
5. Fiber: 9 grams
6. Protein: 57 grams
7. SaturatedFat: 6 grams
8. Sodium: 1710 milligrams
9. Sugar: 13 grams

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