

## **Miso Salmon**

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**Servings:** 1

**Prep Time:** 5 min

**Cook Time:** 30 min

### **Ingredients:**

- 6 ounces Pink Salmon (fish)
- 1 tablespoon Japanese Traditional, Mirin (Rice Cooking Wine)
- 1 tablespoon Kikkoman Lite Soy Sauce
- 1 tablespoon Rice Wine Vinegar
- 1 serving Kikkoman Instant Tofu Miso Soup
- 0.5 teaspoon ginger, ground
- 1 dash black pepper, black
- 1 tablespoon sesame oil

### **Instructions**

- Mix together and marinate salmon for 4 hours. Drain. Then grill (turning once) or bake at 400 degrees until done, about 12-15 minutes.

### **Nutrition (per serving)**

Calories: 456.7, Total Fat: 22.6 g, Cholesterol: 113.9 mg, Sodium: 1,591.5 mg,  
Total Carbs: 11.7 g, Dietary Fiber: 0.1 g, Protein: 47.5 g