Miso salmon with roasted asparagus

Miso Salmon

¼ C packed Brown Sugar

2 T soy sauce

2 T hot water

2 T Miso paste

1.5 lb salmon filets

1. Preheat Broiler and combine the first 4 ingredients together in a bowl using a whisk until combined very well
2. Spoon miso mixture evenly over fish
3. Broil 11 minutes, basting with miso mixture twice

Roasted Asparagus

1.5-2 lb asparagus

S+P TT

Garlic Powder TT

As Needed: Olive oil

1. Preheat oven to 350F
2. Cut the bottoms off of all the asparagus stalks and wash well
3. Toss the washed asparagus with the salt, pepper and garlic powder to taste
4. Add olive oil, and toss again to coat.
5. Bake in the oven in a baking dish for 11-13 minutes, checking for the correct tenderness
6. Serve with salmon