

Awesome  
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## Recipe of the week:

# Salmon Recipe

Courtesy of Foo Kitchens

Prep time: 15 min  
Cooking time: 15 min  
Serves 5

Finished recipe

### Ingredients:

- 2 Tablespoons Yellow miso paste
- 2 teaspoons Soy sauce

Lemon

- 2 Tablespoons Lemon juice
- 1 Tablespoon Mirin
- 1 Salmon filet, skin removed

Green onion

- 1/2 cup Green onion, chopped

### Preparation:

1. Create the glaze by whisking together the miso paste, brown sugar, soy sauce, lemon juice, and Mirin.
2. Place the salmon filet on a roasting pan and coat the top with the glaze.
3. Broil the filet for 10-15 minutes or until the filet is just cooked through. Do **not** overcook.
4. Remove the filet from the broiler and top with the green onions.
5. Serve with rice and stir-fried veggies.

Use some fancy font  
here please!!