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good choices

something good for everyone

Miso Glazed Salmon with Pineapple Salsa



INGREDIENTS (20 SERVINGS)

As Needed	Cooking Spray
20 Each	Salmon, 4 oz. Portions
1/2 Cup	White Miso Paste
1/3 Cup	Sugar
1 Cup	Water
2-1/2 Cups	Sweet Chili Sauce
1 Bag	RoastWorks® Pineapple & Pepper Blend, Prepared (10071179034971)
1/4 Cup	Sesame Seeds
3 Cups	Micro Greens

PREPARATION

1. Preheat oven to 350°F. Place salmon on a foil lined full sheet pan sprayed with cooking spray about 1 inch apart. Combine miso, sugar and water to form a thin paste. Spread paste over each of the salmon fillets. Bake for 12-15 minutes, or until desired doneness.

2. For each serving, place 1/2 oz. sweet chili sauce on plate. Using the back of a spoon and spread the sauce across the middle of the plate. Place salmon on the sauce, top with 1 oz. pineapple salsa and garnish with sesame seeds and micro greens.

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