



## SESAME-MISO-GLAZED SALMON WITH RED CABBAGE SLAW

Serves 4

### Salmon:

3 tablespoons white miso paste  
Juice of 1 small lime (about 1/4 cup)  
1 tablespoon sesame oil  
1 tablespoon soy sauce  
2 teaspoons grated (peeled), fresh ginger  
2 teaspoons honey  
1 tablespoon extra-virgin olive oil  
Salt and pepper, to taste  
4 (4- to 5-ounce) pieces wild salmon (or organic farmed salmon)  
Black sesame seeds, for garnish  
Lime wedges, for garnish

### Slaw:

2 cups thinly sliced red cabbage  
1 cup grated carrots  
1/4 cup fresh cilantro leaves  
2 tablespoons fresh-squeezed lime juice  
3 tablespoons extra-virgin olive oil  
1 to 2 teaspoons sesame oil  
Salt and pepper, to taste  
Black sesame seeds, for garnish

Preheat the oven to 450 degrees F.

For the salmon, whisk together the miso paste, lime juice, sesame oil, soy sauce, ginger, and honey in a small bowl. Slowly whisk in the olive oil.

Arrange the salmon, skin-side down, and season lightly with salt and pepper. Carefully pour the miso glaze over the salmon. Bake for 10 minutes, or until just cooked through.

For the slaw, toss together the cabbage, carrots, and cilantro in a large bowl. In a small bowl, whisk together the lime juice, olive oil, and sesame oil until combined. Toss the slaw with the vinaigrette and season to taste with salt and pepper. Taste, and feel free to add more lime juice, olive oil, or sesame oil if you like.

Garnish the salmon and the slaw with black sesame seeds. Serve with brown or black rice (if desired) and lime wedges.