

Salmon with Miso, Chili, Caramel Glaze



SIZE

Serves: 2

PREPARATION

25 mins

DIFFICULTY



Level 1



When Oset Babur from Food & Wine posted an Insta Story of some Salmon glazed with Not Just Caramel, white miso and Fly by Jing Chili Crisp, we kind of freaked out because: 1. HELLO Oset Babur from Freaking Food & Wine posted about the caramel (with one of our favorite brands nonetheless) and 2: WHY DIDN'T WE THINK OF THIS. We love caramelized fish...whether it's the ubiquitous Nobu Black Cod Recipe or the catfish hot pot at our favorite local Vietnamese joint.

This guy comes together real quick, just keep an eye on the broiler to make sure things don't get too charred. You can order our favorite Fly by Jing Chili Crisp [HERE](#), but any chili crisp you can find at your local grocery store or Asian market is a fine substitute.

Ingredients

- 2** (8oz) filets salmon, about 1-inch thick
- ¼** cup white or red miso paste
- 2** Tbs chili crisp
- 2** Tbsp not just caramel
- Juice of 1** lime
- 3** scallions, thinly sliced on the bias

Process

1

Preheat the oven to 425 degrees with a rack 6-inches from the broiler and a rack in the middle of the oven. Mist a 9×13 baking dish with cooking spray and set aside.

2

In a small bowl, whisk the miso, chili crisp, Not Just Caramel, and the juice of ½ the lime to form a thick paste. .

3

Place the fish in the prepared pan, and spread on the miso paste with a pastry brush or the back of a spoon. Place in the middle rack to roast for 15 minutes.

4

Change the oven to broil and transfer the pan to the top rack. Broil for about 2 minutes, until the paste begins to bubble and slightly char, being careful not to let it burn. Squeeze remaining ½ lime over the fish and top with sliced scallions.