

Roasted Salmon, Broccoli, and Potatoes with Miso Sauce

Ingredients

- 1 1/2 lb New Potatoes (halved)
- 1 Broccoli (bunch, cut into florets)
- 3 T Vegetable Oil (plus 1 teaspoon)
- 3 T White Miso
- 1 T Rice Vinegar
- 4 Salmon Fillets (6 oz. pieces)
- 1/4 t Crushed Red Pepper
- 3/4 t Salt
- 1/2 t Ground Black Pepper

Instructions

- 1.Heat oven to 425 degrees. On a large rimmed baking sheet, toss the potatoes and broccoli with 2 tablespoons of the oil, 1/2 teaspoon salt, and 1/4 teaspoon black pepper. Roast, tossing once, until the vegetables are tender, 25 to 30 minutes.
- 2.Meanwhile, in a small bowl, whisk together the miso, vinegar, 1 tablespoon of the remaining oil, and 3 tablespoons water.
- 3.Heat the remaining teaspoon of oil in a large nonstick skillet over medium-high heat. Season the salmon with 1/4 teaspoon each salt and black pepper and cook until opaque throughout, 3 to 4 minutes per side. Drizzle with the sauce, sprinkle with the crushed red pepper, and serve with the vegetables.