

# Miso Marinated Chilean Sea Bass

## Ingredients

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- 1/4 c Miso Paste
- 1/4 c Mirin
- 1 T Rice Vinegar
- 1 T Sesame Oil
- 4 Chilean Sea Bass Fillets
- 1 Green Onion (sliced)

## Instructions

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- 1.Mix miso, mirin, rice vinegar and sesame oil together until smooth.
- 2.Use the miso mixture to marinate Chilean Sea Bass fillets for at least an hour or overnight for a stronger flavor.
- 3.Set oven to broiler on high. Broil fillets in oven for about 10 minutes. A minute or 2 longer if you want a darker caramel color on top.
- 4.If the fish is very thick broil for an additional 5 minutes moving the fish to the lowest rack to prevent burning.
- 5.Sprinkle green onions over fillets and serve with vegetables and rice.