



# BAKED SALMON WITH CHEESE AND SPICY MISO RICE BOWL



## Directions

**This delightful dish combines the flavours of salmon, cheese, and a spicy miso rice bowl!**

Here's how to make it:

### Prepare the Salmon:

- Preheat your oven to 190°C.
- Season salmon fillets with salt, pepper, and your favorite herbs or spices.
- Bake the salmon for 15-20 minutes or until it flakes easily with a fork.

### Make Spicy Miso Rice Bowl:

- Cook your favourite rice following the package instructions.
- In a separate bowl, mix Miso Paste and Sriracha for that spicy kick!
- Combine this mixture with the cooked rice, ensuring it's well mixed and full of flavour.
- Add Cheese:
- While the rice is still warm, sprinkle some shredded cheese to melt and blend with the rice.

### Serve:

- Plate the baked salmon on top of the cheesy and spicy miso rice.

### Garnish:

- Add a touch of fresh herbs, lemon zest, or any additional toppings you desire to make it extra special! Enjoy your delicious meal!

**You can buy mama san Gluten Free Miso Paste from leading supermarkets across New Zealand.**