Main dishes / United States

Miso-Butter Salmon with Roasted Green Beans

Salmon fillets painted with a salty-sweet miso butter roast on the same pan as blistered green beans, and the butter that melts off the fish pools into a savory glaze you spoon over the beans at the end.

Time 30 min **Servings** 4

What you'll need.

- ☐ 600 g Salmon fillets, skin-on, about 150 g each
- ☐ 450 g Green beans, trimmed
- ☐ 15 ml Neutral oil
- ☐ 0 to taste Kosher salt
- ☐ 45 g White (shiro) miso
- ☐ 40 g Unsalted butter, softened
- ☐ 2 tsp Honey
- ☐ 1 cloves Garlic, finely grated
- ☐ 2 tsp Rice vinegar, unseasoned
- ☐ 2 stalks Scallions, thinly sliced
- ☐ 1 tsp Toasted sesame seeds

Let's make it.

01 Heat the oven to 425°F (220°C) with a rack in the upper-middle position. In a small bowl, mash the miso, softened butter, honey and grated garlic with a fork until completely smooth and uniform.

02 On a rimmed sheet pan, toss the green beans with the oil and 1/2 tsp kosher salt and spread them out. Roast for 8 minutes to give them a head start.

03 Pat the salmon dry. Push the beans to the edges of the pan and lay the fillets skin-side down in the center. Spread the miso butter thickly over the tops and sides of the fillets. Roast 9–12 minutes, depending on thickness, until the salmon flakes easily and is opaque at the center or reads 145°F (63°C) in the thickest part. If the tops are pale, switch to the broiler for the final 1–2 minutes, watching constantly — miso burns quickly.

04 Drizzle the rice vinegar over the green beans and toss them in the melted miso butter on the pan. Plate the salmon with the beans, spoon over any remaining pan juices, and scatter with scallions and sesame seeds. Serve with steamed rice if you like.

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Servings are an estimate; check quantities in the source recipe.
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