

Miso Glazed Salmon

Cooking Instructions

This is an all-in-one dish.

Salmon Cooking Method – Choose One:

Freezer to Oven: Preheat oven to 350°F. Bake, covered with aluminum foil for extra moist filets, or uncovered, basting salmon with pan sauce a few times if you prefer the miso as a glaze, for approximately 1 hour to 1 hour 15 minutes.

Thawed: Preheat oven to 350°F. Bake for 25–30 minutes, covered with aluminum foil for extra moist filets, or uncovered, basting salmon with pan sauce a few times if you prefer the miso as a glaze.

Internal temp: 145°F.

Serving Suggestions: Stir any sauce remaining in pan and spoon over salmon. Serve over jasmine rice or with Dinner Done's Spinach Soufflé and a crisp green salad. Pinot Grigio.

Please Note: Cooking times are estimates and vary based on your actual oven, as well as item thickness and starting temperature. For best results, always verify the internal temperature of your meals. We recommend instant-read pocket thermometers – they are inexpensive, convenient, and very easy to use.



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