

## Miso Salmon with ginger noodles

Serves: 2

Preparation time: 10 min

Cooking time: 8 min

### Ingredients:

200g wholemeal noodles  
1½ tsp brown miso paste  
2 tsp balsamic vinegar  
½ tsp smoked paprika  
2 skinless wild salmon fillets (230g each)  
1 tbsp olive oil  
30g ginger, cut into matchsticks  
1 green pepper, deseeded and cut into strips  
2 leeks, thinly sliced  
3 garlic cloves, finely grated  
160g spinach  
1 lime  
Knorr Fish Stock Pot

### Method:

Dilute a Knorr Fish Stock Pot in 1 litre of boiling water. Put the noodles in a heat-resisting bowl and cover with the Knorr Fish Stock Pot. Set aside to soften.

Preheat a non-stick pan on medium heat. Combine 1tsp of miso with vinegar, paprika and 1 tbsp of water. Spread over salmon and pan fry until medium (4-6 minutes).

Meanwhile, heat the oil in a wok and stir fry ginger, green pepper and leeks over high heat for a few minutes until softened. Add garlic and stir for another minute.

Drain the noodles and reserve 2 tbsp of stock. Mix the stock with the remaining ½ tsp miso.

Add the drained noodles, miso-stock liquid and spinach to the wok and toss over heat until the spinach wilts.

Serve noodles onto two plates, top off with a salmon fillet. Pour any leftover salmon juices from the pan and squeeze fresh lime.