

# Miso Glazed Sablefish















# Instructions

1. Whisk together miso, mirin, sake, and sugar in a bowl.
2. Marinate fish in mixture for at least 1 hour, or up to overnight.
3. Preheat oven to 400°F and line a baking sheet with parchment.
4. Bake for 10–12 minutes until fish is flaky and slightly caramelized on top.
5. Serve with rice and steamed greens.

Share







## Related Recipes



