

## Miso Glazed Swai over Wilted Spinach



### Ingredients:

- 1 pound fresh spinach, washed
- 1 pound swai fillets
- 1/4 cup miso
- 1/4 cup olive oil
- 1/4 cup fish sauce
- 2 teaspoons rice wine vinegar
- 2 teaspoons soy sauce
- 1 teaspoon sugar
- 1 teaspoon fresh ginger, grated
- Zest and juice from one lemon

### Directions:

- 1) Preheat your oven to 350 degrees.
- 2) Combine miso, olive oil, fish sauce, vinegar, soy sauce, sugar and ginger in a small bowl.
- 3) Place fish on a foil-lined baking sheet and lightly brush the fish with miso mixture.
- 4) Bake the fish 15 – 20 minutes, until it flakes easily with a fork.
- 5) While the fish bakes, place the spinach in a large sauté pan with a small amount of water and cook over medium heat until the spinach begins to wilt. Season the spinach with salt, pepper.
- 6) To serve, place the spinach onto a plate and arrange a portion of the fish on top. Garnish the fish with lemon zest and a squeeze of fresh lemon juice.