



TABLE & TWINE

# MISO MARINATED SEA BASS



Sea Bass



Miso Glaze



Contains Gluten

Rice



Veggies



Ponzu Glaze



Contains Gluten

- STEP 1** Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove sea bass from plastic and place on parchment paper. Place in hot oven for 10 minutes.
- STEP 2** After 10 minutes have passed, remove sea bass from oven and top with miso glaze. Return sea bass to oven for an additional 5 minutes, or until the sea bass reaches an internal temperature of 145°F.
- STEP 3** While the sea bass finishes heating, heat a sauté pan over medium heat and add two tablespoons of your preferred cooking oil. Add sautéed red peppers and snap peas to warm pan and sauté over high heat for 3-5 minutes. Then, add in ponzu sauce and toss until glazed.
- STEP 4** While the veggies finish heating, transfer sesame sticky rice to a microwave-safe dish. Microwave on high for 1-2 minutes, stirring occasionally until warm.