



## Miso Marinade for Chicken... and more

SERVES 2-3

### INGREDIENTS

- 2 tablespoons miso paste
- 2 tablespoons dry white vermouth (or white wine)
- 1 tablespoon honey
- 1 teaspoon (or more) freshly-grated ginger
- 2 boneless, skinless chicken breasts

### INSTRUCTIONS

1. Preheat the oven to 425F. Line a small baking sheet with tin foil.
2. Combine miso, vermouth, honey and ginger in a pie plate (or similar dish). Add the chicken and turn it over to coat. Let marinate at room temperature for 20 min or in the fridge up to 24 hours.
3. Transfer the chicken to the prepared baking sheet and scrape any remaining marinade on top. Bake 20 to 30 min or until the chicken is springy when pressed. Let stand 5 min before serving.

TIP: Use this marinade on chicken or turkey or salmon or pork or tofu -- it's so delicious you'll start dreaming up new ways to use it too!