

One-Pot Miso-Turmeric Salmon and Coconut Rice

By Yasmin Fahr

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Julia Gartland for The New York Times. Food Stylist: Samantha Seneviratne.

Total Time 40 minutes
Prep Time 15 minutes
Cook Time 25 minutes
Rating ★ ★ ★ ★ ★ (1,240)

In this layered spinach, salmon and rice dish, a bed of greens layered on simmering coconut rice acts as a steamer basket for the fish nestled on top, allowing it to cook gently. The rice starts cooking while easy-to-eat salmon pieces are coated with savory miso and colorful turmeric. A bit of lime balances the rich flavors. It's a recipe to play with, depending on whim and what you've got on hand: Swap the spinach for chopped chard or kale; stir in preserved lemon for brightness or sliced ginger for a warming kick; or serve with fresh avocado or radish slices.

INGREDIENTS

Yield: 4 servings

2 cups white jasmine rice
1 (15-ounce) can full-fat coconut milk
Salt and pepper
4 scallions, light white and green parts thinly sliced
2 tablespoons white miso paste
2 tablespoons soy sauce
1 tablespoon olive oil
1 teaspoon ground turmeric
1½ pounds skinless salmon fillets, cut into 2- to 3-inch pieces



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PREPARATION

Step 1

In a large Dutch oven or other large heavy pot with a tight-fitting lid, combine the rice, coconut milk and 2 cups of water; season with 1 teaspoon salt. Bring to a boil, covered, over high.

5 packed cups/5 ounces baby spinach
1 lime, quartered
Cilantro leaves (optional), for garnish

Step 2

Meanwhile, in a medium bowl, combine the scallions with the miso, soy sauce, olive oil, turmeric and a few grinds of pepper to form a chunky paste. Add the salmon; toss to coat.

Step 3

When the rice starts to boil, reduce the heat to medium-low, adjusting it as needed to maintain a simmer. Stir to make sure nothing is sticking on the bottom.

Step 4

Layer the spinach on top of the rice. Squeeze 2 lime quarters over the spinach. Nestle the salmon pieces on top in an even layer, scraping in any scallions remaining in the bowl. Cover and cook until the salmon is just cooked through, breaking apart the thickest piece to check, 12 to 16 minutes.

Step 5

Squeeze the remaining lime quarters over the salmon. Top with cilantro, if using. Scoop into bowls or plates to serve.

Private Notes

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