salmon rice bowl

4 Servings

About 45 minutes minutes

ingredients

salmon: 1½ lb
rice: 4 cups cooked
soy sauce: ¼ cup
honey: 2 tbsp
sriracha: 1 tbsp
ginger: 2 tsp
garlic: 2 cloves
grated

mayo: ⅓ cup
sesame oil: 1 tsp
tamari: 2 tbsp
lemon juice: 1–2 tsp
scallions: 1 tbsp
edamame: 1 cup
mini cucumbers: 2
sesame seeds or furikake

directions

1. Cook the Rice
2. Whisk the Marinade
3. Cook the Salmon (baked, pan-seared, or air-fried)
4. Mix the Spicy Mayo
5. Assemble the Bowls with rice, salmon, and toppings
6. Drizzle sauces, garnish, and serve warm