



Classic Salmon Rice Bowl



2 Servings



35 minutes

Ingredients :

- 2 salmon fillets
- 1 tbsp oil
- Salt and pepper
- 2 cups white rice
- 4 cups water
- 1 avocado
- ½ cucumber
- ½ cup edamame
- 1 sheet nori
- 2 tbsp mayonnaise
- 1 tbsp sriracha
- 1 tsp sesame seeds (optional)



Instructions :

1. Rinse rice under cold water until clear .
2. Cook rice with water using a 1:2 ratio . Simmer for 15 minutes . Rest for 5 minutes and fluff .
3. Pat salmon dry and season with salt and pepper .
4. Heat oil in a skillet over medium -high heat .
5. Cook salmon skin -side down for 4 minutes without moving it .
6. Flip and cook for 3 more minutes until flaky .
7. Slice avocado and cucumber . Steam edamame if frozen .
8. Cut nori into thin strips . Mix mayonnaise and sriracha .
9. Add rice to bowls . Place salmon on top .
10. Arrange toppings around the salmon . Drizzle sauce and add sesame seeds .