



Spicy Korean Salmon Rice Bowl



2 Servings



30 minutes

Ingredients :

- 2 salmon fillets
- 1tbsp gochujang
- 1tbsp soy sauce
- 1tsp sesame oil
- 1tsp honey
- 2 cups cooked white rice
- ½ cup kimchi
- ¼ cup pickled radish
- 2 green onions , sliced
- 1 soft-boiled egg (optional)



Instructions :

1. Mix gochujang , soy sauce , sesame oil , and honey in a bowl .
2. Brush the mixture over the salmon evenly .
3. Pan-cook salmon until flaky and cooked through .
4. Place rice into bowls .
5. Top with salmon , kimchi , radish , and green onions .
6. Add egg if using .