

TERIYAKI SALMON BOWL

Equipment

None

Ingredients

1	lb	salmon filets, cut into chunks
1	cup	rice
3	tbsp	rice vinegar
1/2	tsp	salt
1	tbsp	honey
1	tsp	brown sugar
2	tsp	tamari (or soy sauce, or Nuoc Mam)
1	tsp	sesame oil
1/2	tsp	garlic, grated
1/2	tsp	ginger, grated
1	tbsp	Sriracha (optional)
4		scallions, chopped (or green onions)
2	tbsp	sesame seeds
5	oz	edamame beans
1		avocado, sliced



Directions

- Cook the rice. You can add a small dollop of butter if you'd like.
- Mix the rice vinegar, brown sugar and salt in a small bowl, stirring well until the sugar and salt have dissolved in the vinegar. Pour the mixture over the cooked rice and stir to coat the rice.
- Divide the cooked rice between two bowls so that two-thirds of each base is covered. Sprinkle rice with sesame seeds. In the remain third arrange edamame and sliced avocado.
- To make the Teriyaki sauce, mix honey, sesame oil, tamari, garlic, ginger and Sriracha together in a small bowl.
- In a skillet, over medium heat, heat 1 tablespoon oil and add the diced salmon fillets. Brown the salmon quickly on all sides and pour the Teriyaki sauce over it.
- Turn the heat back up to high - stir so that the salmon is fully coated in the Teriyaki sauce and then sprinkle the spring onions over the top. Continue to cook on high heat for a couple of minutes, stirring occasionally, until the salmon is glazed and cooked to your liking. Remove from the pan and scoop the teriyaki salmon and spring onions onto the sushi bowls. Serve the **Teriyaki salmon bowl** with extra tamari soy sauce on the side if you like.