SALMON RICE BOWLS WITH SRIRACHA MAYO

Salmon is cooked in a delicious soy, ginger sauce then served over a bed of rice with creamy avocado, crunchy cucumbers, edamame and a spicy sriracha mayo to tie it all together. A perfect weeknight meal that comes together in under 30 minutes.

Serves 4

INGREDIENTS

- 2 cups basmati rice, cooked according to package directions
- 4 6 ounce salmon fillets
- 1/3 cup low sodium soy sauce
- 3 tablespoons honey
- 2 teaspoons sesame oil
- 1/2 tablespoon grated ginger
- 2 teaspoons chili-garlic sauce (or sriracha)
- 5 cloves garlic, minced
- 2 avocados, sliced
- 2 Persian cucumbers, thinly sliced
- 3 green onions, sliced
- 1 cup cooked and shelled edamame
- 2 carrots, grated

PREPARATION

1. In a large bowl, combine the soy sauce, honey, sesame oil, grated ginger, chili-garlic sauce, and minced garlic.

2. Add the salmon and marinade for 30 minutes.

3. Preheat the oven to 400° F and line a baking sheet with foil.

4. Remove the salmon fillets from the marinate and place onto the baking sheet. Brush the tops with the remaining marinade. Bake the salmon for 12-15 minutes until cooked through.

5. Alternatively, you can cube the salmon prior to marinating and cook in the sauce on a skillet over medium-high heat for 8-10 minutes.

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INGREDIENTS (CONT.)

SRIRACHA MAYO:

- 1/2 cup Kraft® Real Mayo
- 2 tablespoons sriracha sauce
- 1 tablespoon lime juice
- salt and pepper to taste
- Optional garnishes, toasted sesame seeds and sliced Fresno chili peppers

Garnish the bowls with sliced green onions, sesame seeds, Fresno Chili peppers and a drizzle of the sriracha mayo.

PREPARATION (CONT.)

6. Prepare the sriracha mayo by combining the mayo, sriracha sauce, lime juice, salt and pepper in a small bowl. Stir until incorporated. Add salt and pepper to taste.

7. Assemble the bowls by layering the cooked rice, salmon, sliced cucumbers, cooked edamame, grated carrots.