

RECIPE | CUCUMBERS

SALMON SUSHI BOWL



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SALMON SUSHI BOWL

Recipe created by *Heather Englund*



30 min

10 min | **20 min**
PREP. | COOKING



4



easy

INGREDIENTS

1 lb Pure Flavor® Mini Cucumbers, sliced
4 salmon fillets
3 cups brown jasmine rice, cooked
1 cup carrots, shredded
¼ cup mayonnaise
1 avocado, sliced
2 green onions, minced
2 tbsp coconut aminos

½ - 1 tbsp sriracha
½ tbsp avocado oil
½ tsp garlic powder
½ tsp sea salt
1-2 sheets of nori, shredded

DIRECTIONS

- 1** Preheat oven to 450° F. Place the salmon on a parchment lined baking sheet leaving space between fillets. Brush fillets with oil and drizzle with coconut aminos, then season with salt and garlic. Bake for 12-14 minutes or until the salmon is just cooked through.
- 2** Mix the mayo and sriracha together in a small bowl. Add 1-2 tablespoons of water to thin it out to your desired consistency.
- 3** Divide the rice into 4 bowls. Top with cucumber, carrots, onion, avocado, nori, and salmon. Drizzle with sriracha mayo and serve.