



RECIPE | CUCUMBERS

SALMON SUSHI BOWL

 30 min
10 min PREP.
20 min COOKING

 4

 easy

INGREDIENTS

Recipe created by Heather Englund

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.

