Salmon and Avocado Poke Bowl



Serves 4

Ingredients

⅓ cup soy sauce

2 Tbsp. seasoned rice vinegar

1 Tbsp. toasted sesame oil

2 tsp. mirin sauce

1 teaspoon grated fresh ginger

¼ tsp. Sriracha, or more to taste, optional

2 cups cooked sushi rice or brown rice

12 oz. sushi-grade salmon, cut into cubes

1 medium English cucumber (about 11 oz.), halved, thinly sliced into half moons

2 large carrots (about 8 oz. total), shredded

1 cup shredded Napa or green cabbage (about 3 oz.)

1 large avocado, peeled, seed removed, cubed

Chopped scallions, for serving

Sesame seeds, for serving

Preparation

1. In a bowl, whisk together soy sauce, vinegar, sesame oil, mirin, ginger and sriracha.

2. Divide rice among 4 bowls. Toss salmon with 2 Tbsp. soy sauce mixture and reserve. In sections, place the ingredients on top of rice and finish with the salmon. Sprinkle with scallions and sesame seeds and serve with a small bowl of remaining soy sauce dressing and

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additional sriracha on the side.