

Miso Teriyaki Glazed Salmon & Rice Bowls with Avocado

Yield: 2 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-teriyaki-salmon-and-rice-recipe>

Ingredients:

- 2 tablespoons sesame oil
- 1 tablespoon teriyaki sauce
- 1/2 teaspoon white miso paste
- 1/2 teaspoon Sriracha or more if you like it spicy!
- 1/4 teaspoon honey
- 2 teaspoons low sodium soy sauce
- 1/4 teaspoon garlic powder
- 1 teaspoon fresh lime juice about 1 wedge fresh Lime
- 1 tablespoon avocado oil
- 2 salmon filets 3 oz. each
- 2 cups cooked rice
- 2 tablespoons sesame oil
- 1 tablespoon teriyaki sauce
- 1/2 teaspoon white miso paste
- 1/2 teaspoon Sriracha
- 1/4 teaspoon honey
- 2 teaspoons low sodium soy sauce
- 1/4 teaspoon garlic powder
- 1 teaspoon lime juice
- 1 tablespoon avocado oil
- 2 salmon filets 3 oz. each
- 2 cups cooked rice or Quinoa
- sliced cucumber
- 1/4 cup green onions chopped
- 2 tablespoons black sesame seeds
- carrot peeled, strips

Nutrition:

1. Calories: 960 calories
2. Carbohydrate: 17 grams
3. Cholesterol: 125 milligrams
4. Fat: 75 grams
5. Fiber: 3 grams
6. Protein: 50 grams
7. SaturatedFat: 13 grams
8. Sodium: 1360 milligrams
9. Sugar: 8 grams

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