

Japanese Salmon Avocado Rice Bowls

Yield: 3 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/wasabi-japanese-steakhouse-salad-dressing-recipe>

Ingredients:

- 1 cup rice cooked according to directions
- 1 avocado thinly sliced
- 1 package smoked salmon sliced
- 3 cucumbers small, sliced into matchsticks
- 1/2 sheet nori seaweed cut into thin strips
- 2 teaspoons sesame seeds
- 2 tablespoons sesame oil
- 2 tablespoons gluten free tamari
- 1 tablespoon rice vinegar
- pickled ginger optional
- wasabi optional

Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 51 grams
3. Fat: 21 grams
4. Fiber: 13 grams
5. Protein: 10 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 690 milligrams
8. Sugar: 7 grams

Thank you for visiting our website. Hope you enjoy Japanese Salmon Avocado Rice Bowls above. You can see more 17 wasabi japanese steakhouse salad dressing recipe Experience culinary bliss now! to get more great cooking ideas.