

Japanese Salmon Bowl

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/salmon-with-japanese-mayo-recipe>

Ingredients:

- 1 1/2 cups white rice medium grain
- 1 tablespoon rice wine vinegar
- 2 tablespoons soy sauce
- 1 teaspoon chilli sauce
- 2 teaspoons sesame oil
- 1 teaspoon sesame seeds, toasted
- 2 centimeters ginger piece of, peeled and minced
- 300 grams boneless salmon fillets fresh, skin removed and cut into 2cm pieces
- 1/2 cup red cabbage shredded
- 1/2 cup green cabbage shredded
- 1 tablespoon sesame oil
- 4 tablespoons Japanese Mayonnaise
- 1 avocado sliced
- 1/2 cucumber medium, thinly sliced
- 1/2 cup edamame beans shelled, blanched
- sea salt
- sea salt and ground pepper
- toasted nori
- toasted sesame seeds

Nutrition:

1. Calories: 660 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 45 milligrams
4. Fat: 31 grams
5. Fiber: 7 grams
6. Protein: 24 grams
7. SaturatedFat: 5 grams
8. Sodium: 830 milligrams

9. Sugar: 3 grams

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