



GINGER SALMON RICE BOWL



INGREDIENTS

ITEM

- Salmon
- Cooked Jasmine Rice
- Green Beans
- Carrots, Shredded
- Fresh Ginger
- Tamari
- Sesame Oil (Optional)

QUANTITY

- 2.5 lbs
- 4 Tbsp
- 1
- 3 Tbsp.
- 1 Tsp.
- 1 Tsp.
- 4

SERVING SIZE

1



PREPARATION

- ✔ Preheat oven to 400°F
- ✔ Season salmon with tamari and fresh ginger. Bake for 12-15 minutes
- ✔ While the salmon cooks, steam green beans for 5-6 minutes until tender-crisp.
- ✔ Prepare the jasmine rice according to package instructions
- ✔ Assemble the bowl with rice as the base, then layer green beans and carrots.
- ✔ Top with salmon and drizzle with any remaining tamari or pan juices before serving.