



HIBACHI SALMON BOWL

INGREDIENTS

ITEM	QUANTITY
Salmon Fillet	5 Oz.
Mushrooms, sliced	½ Cup
Zucchini, sliced	½ Cup
Cauliflower Rice	½-1 Cup
Soy Sauce or Coconut Aminos	1 Tsp.
Butter or Olive Oil	1 Tsp.
Garlic Powder, Salt, Pepper	

SERVING SIZE

1

PREPARATION

- 👉 Cook salmon in a skillet over medium heat until cooked through, then set aside.
- 👉 In the same pan, melt butter and sauté mushrooms and zucchini until tender.
- 👉 Add cauliflower rice and soy sauce and cook 2-3 minutes.
- 👉 Stir until heated through and lightly golden.
- 👉 Plate vegetables and top with salmon.