



SESAME SALMON RICE BOWL



INGREDIENTS

ITEM

QUANTITY

- Salmon Fillet 5 Oz.
- Cooked Jasmine Rice ½ Cup
- Thinly Sliced Cucumber ¼ Cup
- Shredded Carrots ¼ Cup
- Baby Spinach ½ Cup
- Sliced Green Onion Tops 2 Tbsps.
- Sesame Seeds 1 Tsp.
- Tamari 1 Tbsp.
- Sesame Oil 1 Tsp.
- Rice Vinegar 1 Tsp.
- Pure Maple Syrup 1 Tsp.
- Freshly Grated Ginger 1 Tsp.
- Garlic-infused Olive Oil ½ tsp.

SERVING SIZE

1



PREPARATION

- Preheat oven to 400°F.
- Place the salmon on a parchment-lined baking sheet.
- In a small bowl, whisk together the tamari, sesame oil, rice vinegar, maple syrup, ginger, and garlic-infused olive oil.
- Brush the glaze evenly over the salmon.
- Bake for 10-14 minutes, depending on thickness, until the salmon flakes easily with a fork.
- Place the cooked jasmine rice in a serving bowl.
- Arrange the cucumber, carrots, spinach, and green onion tops around the rice.

- Place the salmon on top, sprinkle with sesame seeds, and drizzle with any remaining glaze.