

# SOMEONE'S IN THE KITCHEN

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## Crispy Rice and Salmon Bowls

Serves 4

These Crispy Rice & Salmon Bowls are fresh, crunchy, and satisfying! The delightfully crispy rice provides a unique texture next to the flaky salmon and the medley of vibrant veggies. Whether you're looking for a quick weeknight dinner or an impressive meal to share, this bowl delivers bold flavors in every bite.

### **Bowl Ingredients:**

3 cups pre-cooked Jasmine rice  
(made the day before and refrigerated overnight)  
1 lb salmon  
1 tablespoon olive oil  
1 teaspoon soy sauce  
3 shallots, sliced into rings  
1/3 cup vegetable oil  
2 avocados, sliced  
2 Persian cucumbers, sliced  
3-4 green onions, chopped  
1 cup mukimame (shelled edamame)  
1/2 cup sliced red cabbage  
1 cup fresh basil leaves  
1 cup fresh mint leaves  
1 small red chili pepper, sliced and seeds removed  
2 fresh limes, sliced into wedges

### **Sauce Ingredients:**

(Half of this sauce will be used for the rice and the other half will be used as a drizzling sauce)  
2 tablespoons rice vinegar  
2 teaspoons toasted sesame oil  
3 tablespoons olive oil  
2 tablespoons soy sauce  
5 cloves garlic, minced  
1/2 teaspoon crushed red pepper flakes  
2 teaspoons sugar

### **Directions:**

1. Line a rimmed baking sheet with parchment paper and set aside. Preheat the oven to 400°F.
2. In a wide mouth jar, combine all of the sauce ingredients, whisking to incorporate.
3. In a large bowl, add the cooked rice and half of the sauce. Using a large spoon, gently mix the sauce into the cooked rice. Toss until the rice is evenly coated.
4. Spread the rice in a thin, even layer on the prepared baking sheet. Bake the rice for 35-40 minutes until crispy. Stir halfway through. Remove from the oven and set aside until ready to use.
5. While the rice bakes, marinate the salmon in the olive oil and the soy sauce. Prep all of the vegetables.
6. In a small saucepan, add the vegetable oil and heat over medium-high. Test the oil to see if it is ready by placing a wooden spoon in the oil. If bubbles form around the spoon, the oil is ready. If nothing happens, continue heating. If the bubbles are moving vigorously, reduce the temperature slightly. Once hot, add the shallot slices and fry until golden. Use tongs to remove the shallot rings and place on a paper towel-lined plate.
7. Place the salmon in a skillet over medium heat and cook for 5-7 minutes until cooked through, and the internal temperature is 145°F. Remove from the heat and let rest.
8. In bowls, combine the salmon, crispy rice, avocados, cucumbers, mukimame, red cabbage, basil, mint, and red chili pepper. Drizzle with the remaining sauce and serve with fresh lime wedges.