

MISO SOY SALMON SASHIMI BOWL

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COOK TIME: 15mins

SERVES: 2

CALORIES: 430 kcal (PER SERVING)

INGREDIENTS

250 g (1/2 lb) fresh (sushi-grade) skinless salmon
1 tbsp capers
1 small red onion, thinly sliced
1/2 cucumber, thinly sliced
1 tsp sesame seeds
1 tsp chives, finely chopped
flaky salt + black pepper

*MISO DRESSING

2 tbsp olive oil
2 tbsp sesame oil
1 tbsp soy sauce
1 tsp white miso
1 tbsp lemon juice
1/2 tsp brown sugar

*IF MAKING RICE BOWL

1/2 cup sushi rice, cooked according
to package directions

DIRECTIONS

Combine the ingredients for the miso dressing in a small bowl.

Using a sharp knife, slice the salmon against the grain into very thin slices. Arrange the slices on a bowl, overlapping them slightly. Top with cucumber slices, sesame seeds, chives and red onion.

Drizzle with the miso dressing. Season lightly with salt and pepper. Scatter the capers on top and serve with lemon wedges. Serve immediately!

Or serve as a healthy lunch or light dinner over sushi rice. So good!

Tip: Double the dressing to drizzle over rice.

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.