

Teriyaki Salmon Sushi Bowls



FROM THE KITCHEN OF
DEBBIE MACOMBER

These Teriyaki Salmon Sushi Bowls have all the flavors of your favorite sushi spot, without the precise rolling and cutting. Delicious teriyaki-glazed salmon and rice with all the toppings makes this meal easy for everyone to customize their own bowl.

Serves 3-4

Ingredients

Spicy mayo:

½ cup mayonnaise
4 teaspoons Sriracha
Water, as needed

½ cup soy sauce
½ cup sugar
1 ½ tablespoons mirin
3 garlic cloves, minced
4 teaspoons grated fresh ginger
1 ½ pounds skinless salmon, cut into 1-inch cubes

For serving:

6 cups cooked sushi rice (or other short grain white rice)
Sliced avocado
Sliced English cucumber
Carrot ribbons or shredded carrots
Sesame seeds
Sliced green onions
Crumbled nori sheets (also called roasted seaweed)

Directions

In a small bowl, whisk together the mayonnaise and Sriracha. Add 1 teaspoon of water at a time to thin it out until it can drizzle from a spoon. Set aside until ready to serve.

In a small saucepan, combine soy sauce, sugar, mirin, garlic and ginger. Bring to a boil over medium heat, whisking occasionally, until sugar dissolves. Remove from heat and set aside.

Heat a large nonstick skillet over high heat until hot. Add salmon cubes and sear for 2 minutes, flipping halfway through. Add ½ cup of the teriyaki sauce to the pan and turn the heat down to medium-low. Let simmer, stirring occasionally, until salmon is cooked through and sauce is slightly reduced, 2 to 3 minutes.

To serve, divide rice between bowls, then top with salmon. Add avocado, cucumber, carrots, sesame seeds, sliced green onions, and nori. Serve with remaining teriyaki sauce and spicy mayo for drizzling.