

# Salmon Sashimi Bowl (Gluten-Free, No soy or dairy)

## INGREDIENTS:

- 1½ cups sushi rice (or a medium grain white rice)
- 1 handful dried seaweed
- 1 cucumber, sliced thinly
- 4 T rice wine vinegar, divided
- 2 tsp sesame oil, divided
- 1 tsp chili sauce
- 1 tsp sesame seeds (plus, more for garnish)
- 1 tsp pink Himalayan sea salt (this is milder than regular sea salt)
- 1.5 lbs skinless sashimi-grade salmon, divided (OPTIONAL). For this version, I sliced 1/2 lbs thinly against the grain (sashimi-style) and cubed the remaining 1 lb into bite-sized pieces.
- 2 sheets dried nori (sushi seaweed wrapping), sliced into strips
- 2 green onions, chopped
- 2 radishes, sliced thinly
- 1 avocado, sliced
- 1 small handful of fresh cilantro, torn for garnish
- Kosher salt to taste



## DIRECTIONS:

- Cook the rice according to package instructions. When finished, add 2 T of the rice vinegar and toss gently with a fork to fluff.
- Soak the seaweed in warm water for 10 minutes, drain, and rinse well with cool water. In a bowl, toss with 1 T rice vinegar, 1 tsp sesame oil, and salt.
- In a small bowl, make the marinade for the salmon by mixing 1 T rice vinegar, 1 tsp sesame oil, the chili sauce, sesame seeds, and Himalayan sea salt.
- In a larger bowl, toss the marinade and cubed salmon.
- Place the rice into the bottom of a large serving bowl (you can reserve some of the rice on the side to make it easier for people to begin their individual bowls).

- Top with both types of salmon, marinated seaweed, cucumbers, scallions, radishes, and avocado. OPTIONAL: salt the cucumber and avocado to taste.
- Garnish with cilantro, sesame seeds and nori strips.
- Dig in!