

Salmon "Poke" Bowls with Ginger-Sesame Dressing

Recipe By Victoria Dwek



Cooking and Prep:  1 h

Serves:  3

Contains:  

Preference: Parve

Difficulty: Easy

Diet: Pescetarian, Gluten Free

Source: Whisk by Ami
Magazine

Even if your family members aren't into raw fish they can still enjoy the flavors of this "poke-style" bowl, whether you want to cook the salmon or keep it raw.

When you're using Heaven & Earth Steamed Rice Bowls this becomes a gorgeous no-pot one-bowl dinner that's ready quickly. It's really one great example of how a gorgeous plate really enhances the enjoyment of the meal.

Ingredients (18)

Main Ingredient

3 bowls [Heaven & Earth Steamed Rice](#)

Salmon

1 and 1/2 pounds salmon, cubed

1 cube [Gefen Frozen Ginger](#)

2 tablespoons [Gefen Sesame Oil](#)

2 tablespoons soy sauce

1/2 teaspoon salt

Dressing

3 tablespoons soy sauce

3 tablespoons **Gefen Sesame Oil**

1/2 teaspoon sriracha sauce

1 clove garlic, crushed

1 cube **Gefen Frozen Ginger**

3 tablespoons rice vinegar

Toppings

black and white sesame seeds

julienned carrot

diced mango

diced avocado

diced cucumber

edamame

Start Cooking

Prepare the Salmon "Poke" Bowls with Dressing

1. Preheat oven to 400°F.
2. In a Ziploc bag combine salmon, soy sauce, sesame oil, ginger and salt. Let marinate for 15-30 minutes.
3. Line a baking sheet with foil and bake salmon cubes for 12 minutes. If using sushi-grade salmon and you'd like to serve it raw, add two tablespoons rice vinegar as well.
4. Combine all dressing ingredients.
- 5.

Spoon some of the dressing over the rice.

6. In different sections, top with salmon cubes, edamame, cucumber, avocado and mango. Drizzle more dressing over everything. Sprinkle with sesame seeds and top with julienned carrot.