



Kamikaze salmon and apple poke bowl

(Summer)



SERVINGS: 4 SERVINGS



PREPARATION TIME: 30 MINUTES

Ingredients

- 7/8 lb (400 g) salmon, diced into small cubes

TOPPINGS

- 500 mL (2 cups) cooked sushi rice
- 2 Empire apples, unpeeled, cut into strips
- 1 sliced avocado
- 1 small mango, julienned
- 1 large carrot, shredded
- 2 green onions, chopped

SAUCE

- 30 mL (2 tablespoons) mayonnaise
- 15 mL (1 tablespoon) sambal oelek
- 30 mL (2 tablespoons) rice vinegar
- 30 mL (2 tablespoons) soy sauce
- 30 mL (2 tablespoons) Mirin sauce

Directions



Mix together all ingredients for the sauce and set aside.



In a bowl, add all garnishes except green onions and add the salmon.



Sprinkle with green onions.



Add sauce to taste.