



Kan Kan Spice Salmon Rice Bowl Recipe

Prep time: 5 minutes

Cook Time: 10 minutes

Servings: 4

Ingredients :

- 2 salmon filets
- 1 cup of fresh rice
- 2 packs of snacking seaweed
- 1 green onion
- Kan Kan Rainforest seasoning
- 1 avocado
- Kewpie mayo
- Sriracha
- Soy sauce (optional)
- Kimchi (optional)

Directions :

Prepare the fresh ingredients

- Use 1 avocado and slice it thinly. Pro tip: slice the avocado at the end so that it doesn't get brown while you wait for the fish to cook.
- Thinly slice 1 green onion into ringlets for garnish

Cook the Salmon

- Season the salmon filets with Kan Kan Rainforest seasoning. Use enough seasoning to cover the top of the filet. PRO TIP: Do not Season the skin side as it will burn.
- Pan fry the salmon filets skin side down on medium heat for 4 minutes.
- Once the salmon filets are cooked halfway through, flip the filet and cook for another 4 minutes.



- Let the salmon filets rest for 3-4 minutes.
- Use a knife to remove the salmon skin from the filet.

How to Assemble:

- Add freshly cooked rice to the bowl.
- Mash the salmon filet on top of the rice.
- Add Sliced of avocado to the bowl.
- Drizzle kewpie mayo and sriracha over the salmon and rice.
- Sprinkle Kan Kan Seasoning on top for more flavor. You can also add a little bit of soy sauce to make the bowl saltier.
- Mix all the ingredients together.
- Top the bowl with sliced scallions for garnish.
- Optional: serve with kimchi and seaweed snacks.

Substitutions and Variations:

- **Vegetables:** You can add different vegetables to this salmon rice bowl including sliced cucumbers or edamame. This salmon rice bowl is essentially a cooked poke bowl so add whatever veggies you like!
- **Rice:** If you use leftover rice, place the rice in the microwave with an ice cube on top and heat for 30 seconds. The ice cube will make the rice come out nice and fluffy.



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