

SALMON POKE BOWL

Fresh and vibrant salmon poke bowl finished with a sweet and fiery Dynamite drizzle.



PREP TIME
10 MIN



COOK TIME
10 MIN



SERVINGS
4

Ingredients

- 200g fresh salmon, diced
- 120g sushi rice, cooked
- 80g carrot ribbons
- 80g snow peas, sliced
- 80g garden peas or edamame beans
- 80g baby kale
- 20g pickled ginger
- 10g sesame seeds, toasted
- 40g Blenders [Teriyaki Sauce](#)
- 80g Blenders [Dynamite Sauce](#)

Allergens

Contains Eggs, Fish, Mustard, Sesame

Method

1. In a large frying pan heat some oil and toss the salmon pieces for 3/4 minutes until they take on some colour. Add the [Teriyaki Sauce](#) and warm for 30 seconds. Remove from the heat and let cool.
2. In a serving bowl place everything in a clockwise motion – add the kale, carrot ribbons, snow peas, rice, salmon and garden peas.
3. Dress with the ginger and sesame seeds. Drizzle with the [Dynamite Sauce](#).

