

Bite Spoon

# Bang Bang Salmon Bites Bowls

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| **15 min**<br>Prep time | **10 min**<br>Cook time | **25 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **Asian Fusion**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 lb salmon fillet, cut into bite-size pieces
- [ ] 2 cups cooked rice or quinoa
- [ ] 1 cup cucumber, thinly sliced
- [ ] ½ cup carrot, shredded
- [ ] ¼ cup radish, thinly sliced
- [ ] 2 tbsp chopped fresh cilantro

### Bang Bang Sauce

- [ ] ¼ cup mayonnaise
- [ ] 2 tbsp sriracha
- [ ] 1 tbsp honey
- [ ] 1 tbsp lime juice
- [ ] ½ tsp soy sauce

## Instructions

1. Pat the salmon pieces dry, then season lightly with salt and pepper.
2. Heat a non-stick skillet over medium-high heat, add a drizzle of oil, and sear the salmon for 2-3 minutes per side until golden and just cooked through.
3. While the salmon cooks, whisk together mayonnaise, sriracha, honey, lime juice, and soy sauce until smooth.
4. Assemble bowls: place a bed of rice, arrange cucumber, carrot, radish, and salmon on top, then drizzle generously with the bang bang sauce.
5. Garnish with cilantro, a sprinkle of sesame seeds, and an extra squeeze of lime if desired.

### Nutrition per serving

| 420 kcal | 28 g | 30 g | 22 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you prefer a milder bite, reduce the sriracha to 1 tablespoon.
- For added crunch, toast a handful of slivered almonds and sprinkle on top.
- The sauce can be made ahead and stored in the fridge; bring to room temperature before using.