

Ingredients (Serves 4)

- 4 Salmon Filets
- ½ lb sweet peppers (or frozen)
- 2 Tbsp ponzu (can substitute soy sauce)
- 2 Tbsp Mirin (can substitute rice wine vinegar)
- 1 tsp powdered seaweed (seaweed sheets crumbled finely)
- 1 cup sushi rice
- 2 persian cucumbers
- 2 tbsp soy glaze (can substitute soy)
- ¼ cup mayo
- 1 avocado
- 1 tbsp sriracha
- 1 tbsp rice vinegar
- 1 tbsp sugar

Instructions

1. In a medium pot add 1 ¼ cup salted water, and the rice. Bring to a boil. Once boiling, reduce heat to low, cover and cook without stirring for about 15 min. Once cooked, stir in the Mirin
2. Meanwhile, pat the Salmon dry with paper towels, season with salt and pepper. In a large pan, heat up 1 tbsp cooking oil until hot. Add the salmon skin side up and cook for 3-5 minutes until lightly browned. Flip and cook for another 2-4 minutes until browned and cooked through. Transfer to a bowl
3. Wash all the produce, discard the stems and cores of the peppers (if using fresh), and then thinly slice into rings. Medium dice the cucumbers. In a large bowl, whisk together the sugar and soy glaze. Add the peppers, and cucumbers. Stir to coat, and let marinate, stirring occasionally.
4. Halve and pit the avocado, and dice into cubes (sometimes easier if you freeze the avocado beforehand) Add the powdered seaweed, and rice vinegar.
5. In a small bowl, whisk together the mayo, sriracha, and 1 tbsp of water. (sometimes I add a little bit of honey too.
6. When the fish has cooled, remove the skin. Take 2 forks and flake the fish into fairly large pieces. Add the ponzu sauce, stir, and season with salt if desired.
7. Serve the rice topped with the fish, avocado, veggies, and spicy mayo. Yay!

