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The Food & Wine Diet

A Smoked Salmon Rice Bowl with Riesling

BY Kristin Donnelly | POSTED OCTOBER 23, 2013 AT 11:00AM EDT



Smoked Salmon and Avocado Rice Bowl with Riesling Photo © Kristin Donnelly

These healthy recipes are all created to pair with wine (a 5-ounce glass has anywhere from 110 to 150 calories)—all for 600 calories or fewer.

Smoked salmon is a great ingredient to keep around for quick and easy meals, but it seems special enough to serve with wine (unlike, say, turkey from the deli). I like a dry Riesling with this maki roll—inspired rice bowl: It's a zippy counterpoint to the rich salmon, almost like a squeeze of lemon or lime. If you have already-cooked brown rice, this recipe comes together in just a few minutes.

Smoked Salmon and Avocado Rice Bowl

Active: 15 MIN; Total: 1 HR

2 servings

1/2 cup raw short-grain brown rice

Salt

4 ounces cucumber (1 small), thinly sliced into rounds

1/4 teaspoon sugar

1 Hass avocado, cut into 1/2-inch dice

Juice of half a lemon

One 3-ounce package thinly sliced smoked salmon

Sesame seeds and nori strips, for serving

- 1. In a small, heavy saucepan, combine the rice with 1 cup of water and a pinch of salt and bring to a boil. Cover and simmer over low heat until the rice is tender and the water is absorbed, about 40 minutes. Remove the rice from the heat and let steam for 10 minutes.
- 2. Meanwhile, in a small bowl, toss the cucumber slices with the sugar and 1/4 teaspoon of salt. In another small bowl, toss the avocado with the lemon juice.
- 3. Scoop the rice into bowls. Arrange the cucumber, avocado and smoked salmon on top. Sprinkle with sesame seeds and strips of nori and serve.

Wine A zippy dry Riesling, like 2012 Clean Slate.

One serving 351 cal, 17 gm fat, 2 gm sat fat, 39 gm carb, 8 gm fiber, 13 gm protein.

Kristin Donnelly is a former Food & Wine editor and cofounder of Stewart & Claire, an all-natural line of lip balms made in Brooklyn.

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- Andre Soltner (1)
- andrew zimmern (4)
- Andrew Zimmern (56)
- Andrew Zimmern's Kitchen Adventures (58)
- Andy Cohen (1)
- April Bloomfield (1)
- Art (1)
- Artisans (1)
- Aspen (30)
- At-Home Bartender (1)
- At-Home Mixologist (2)
- At-Home Sommelier (4)
- Auctions (3)
- <u>Bacon (2)</u>
- Baked Alaska (1)
- Baking (69)
- Bandung (1)
- Barbecue (1)
- Barcelona (1)
- Bargain Wines (1)
- bars (8)
- Bars (149)
- Basic-Easy (2)
- Basketball (1)
- BBO (2)
- Beasts of the Southern Wild (1)
- Beef Shank (1)
- beer (3)
- Beer (48)
- Beer Craft (1)
- Behind the Scenes (1)
- Berlin (1)
- Best Cookbooks of All-Time (3)
- Best New Chefs (2)
- Best Restaurants (2)
- Bill Telepan (1)
- Biodynamics (3)
- Blogger Spotlight (5)
- Blogs (51)
- Blur (1)
- Bobby Flay (1)
- Bolivia (1)
- Books (16)
- Boston (2)
- Bottom Shelf Upgrade (1)
- Bountiful (1)
- Bourbon (1)

- Bread (3)
- Bread Intel (1)
- Breakfast (4)
- Brining (1)
- Brooklyn (1)
- Brooks Headley (1)
- Brunch (4)
- Bundt Cakes (1)
- Burgers (6)
- Burgundy (2)
- Caitlin Freeman (1)
- Cajun Food (1)
- <u>Cake (2)</u>
- Cake Pops (1)
- Candy (1)
- canned beer (1)
- Canned Beer (1)
- Canned Fish (1)
- <u>Cast-Iron (1)</u>
- cats (1)
- Celebrities (8)
- Champagne (18)
- <u>Charity (10)</u>
- Cheap Wine Challenge (3)
- Cheese (5)
- Cheese Obsession (1)
- Cheesecake (1)
- Chef Dream Trips (3)
- Chef Expert (1)
- Chef Intel (16)
- Chef Musings (1)
- Chef or Zombie? (1)
- Chef Picks (2)
- Chefpocalypse (4)
- <u>chefs (1)</u>
- Chefs (631)
- Chefs Make Change (24)
- Chia Seeds (1)
- <u>Chicago (1)</u>
- Chicken (4)
- chicken dance (33)
- Chicken Dance (176)
- Chicken Nation (4)
- Chicken Recipe (3)
- Chinatown (1)
- Chinese (2)
- Chips (1)
- Chocolate (7)

- Chocolate Chip Cookies (1)
- Christina Tosi (2)
- Christmas (2)
- Christmas Gifts (1)
- Cinco de Mayo (1)
- City Bakery (1)
- City Harvest (1)
- <u>Coca-Cola (1)</u>
- cocktails (11)
- <u>Cocktails (219)</u>
- Coconut Milk (1)
- Coconut Water (1)
- <u>Coffee (1)</u>
- Coke (1)
- Condiments (8)
- <u>Cookbooks (109)</u>
- Cookie (2)
- Cookies (2)
- cooking (34)
- Cooking (472)
- Cooking with Wine (1)
- Cookout (1)
- Cookware (1)
- Copenhagen (2)
- Corned Beef (1)
- Counterfeit Wine (1)
- Craft Beer (2)
- <u>Cravings (1)</u>
- CSAs (1)
- <u>Curry (1)</u>
- Curtis De Fede (1)
- Damon Boelte (1)
- Dan Barber (1)
- Daniel Boulud (1)
- Danny Bowien (2)
- <u>Dating (1)</u>
- Dave Arnold (1)
- David Chang (1)
- <u>Design (91)</u>
- <u>Dessert (23)</u>
- Dessert Wine (8)
- <u>Desserts (135)</u>
- <u>Dining Debates (1)</u>
- dips (1)
- Dips (1)
- Dips and Spreads (1)
- <u>DIY (1)</u>
- <u>Dr Vino (10)</u>

- Dr. Vino's Verdict (11)
- drink this now (1)
- Drink this Now (2)
- Drink This Now (58)
- Drinks (1)
- <u>Easter (1)</u>
- Eddie Huang (1)
- Editor Obsession (8)
- Editor Picks (14)
- Editor's Letter (1)
- Elizabeth Gilbert (1)
- Entertaining (82)
- Event Planner (1)
- Events (326)
- Expert Buying Guide (1)
- Expert Guide (22)
- Expert Guide to Drinking (2)
- Expert Guide to Mobile Restaurants (1)
- Expert Lessons (11)
- Expert List (1)
- Expert Picks (1)
- Expert Recommendations (3)
- Expert Travel Guide (1)
- F&W Best List (4)
- F&W Book Club (6)
- <u>F&W Bookshelf (5)</u>
- F&W Confessions (1)
- F&W Dream List (1)
- <u>F&W Drinks (5)</u>
- <u>F&W Eats (1)</u>
- F&W Event Preview (1)
- F&W Exclusive (3)
- F&W Frankenfoods (1)
- F&W Obsessions (1)
- <u>F&W Pantry (5)</u>
- F&W Parties (2)
- F&W Party Dispatch (2)
- F&W Photo Tour (4)
- F&W Postcard (1)
- F&W Preview (2)
- F&W Rant (1)
- F&W Style (1)
- F&W Summer Bucket List (1)
- F&W Techie (1)
- F&W Test Kitchen (2)
- <u>F&W Trivia (1)</u>
- F&W Video Feed (3)
- Fall (2)

- Farm Fresh (1)
- Farms (103)
- Fast (42)
- Fast Recipes (1)
- Father's Day (2)
- Ferran Adria (3)
- <u>festivals (2)</u>
- Final Four (1)
- Finger Foods (1)
- Fish (2)
- Foliage (1)
- Follow of the Week (2)
- Follow Of The Week (1)
- Food & Games (4)
- Food and Wine Classic in Aspen (2)
- Food and Wine Confessions (1)
- Food & Wine Friends (1)
- Food Apps (1)
- Food Crimes (1)
- Food Nerd Alert (1)
- Food Trends (2)
- Food Trucks (2)
- Fourth of July (1)
- <u>french (1)</u>
- Fresh Design (1)
- Fruit (3)
- <u>FW Drinks (1)</u>
- <u>Gadgets (53)</u>
- Game Day (1)
- Gardening (1)
- Gift Guide (1)
- gifts (1)
- Gifts (6)
- Gin (2)
- <u>Godiva (1)</u>
- Gold Medal Drinking (1)
- Good Food (1)
- GoogaMooga (1)
- Grace in the Kitchen (88)
- Grace Parisi (8)
- Graham Elliott (1)
- Grant Achatz (1)
- Great Chefs Event (1)
- Grilled Chicken Sandwich (1)
- Grilled Sandwiches (2)
- Grilling (9)
- Halloween (6)
- <u>Ham (1)</u>

- Hamburgers (1)
- Harold McGee (1)
- Health (5)
- healthy (1)
- <u>Healthy (28)</u>
- hipsters (1)
- Holiday Dining (1)
- Holiday Game Plan (2)
- Holidays (115)
- Hot Chocolate (1)
- Hot Dogs (2)
- Hot Seat (2)
- Hotels (6)
- how-to (1)
- Hugh Jackman (1)
- Hungry Crowd (7)
- Hurricane Sandy Recovery (3)
- Ice Cream (4)
- Ice Cream Sandwiches (1)
- <u>Icons (1)</u>
- Indian (1)
- Infographic Spotlight (1)
- Ingredients (273)
- Insider Guide (2)
- Insiders' Aspen (1)
- instagram (1)
- Instagram (2)
- <u>Instanom (8)</u>
- Issues in Food (1)
- Italian (3)
- Jamie Bissonnette (1)
- Jamie Kennedy (1)
- Jamie Oliver (1)
- Jane's Addiction (1)
- Japan Week (1)
- Jersey Shore (2)
- Jewish Holidays (1)
- Jewish New Year (1)
- Jimmy Fallon (1)
- Johnny Iuzzini Food Ride (2)
- Johnny Iuzzini Food RideJohnny Iuzzini (1)
- Johnny Iuzzini's Food Ride (2)
- Johnny Iuzzini's Food RIde (1)
- Johnny Monis (1)
- Jonathan Waxman (1)
- Josh Ozersky (1)
- Juicing (1)
- Julia Child (1)

- <u>Junk Food (1)</u>
- Kale (1)
- Kalita Wave (1)
- Karlie Kloss (1)
- Kate Krader Dispatch (2)
- Ken Oringer (1)
- Kick Start It (2)
- <u>Kickstarter (1)</u>
- Kitchen Design (4)
- <u>Kitchen Design Tips (1)</u>
- Kitchen Insider (6)
- Kitchen Trash (29)
- Know Your Meats (3)
- Kombucha (1)
- Kristin Kish (1)
- Labor Day (1)
- Lamb (2)
- <u>le fooding (2)</u>
- <u>Leftovers (1)</u>
- Legends (1)
- Lisa Vanderpump (1)
- Lollapalooza (1)
- <u>London (1)</u>
- Mad Men (1)
- Make-Ahead (20)
- Marc Murphy (1)
- Marc Vetri (1)
- Marcus Samuelsson (1)
- Maria Hines (1)
- Mario Batali (3)
- Marion Nestle (1)
- Marta Greber (1)
- Meat (1)
- Meatless Mondays (6)
- Melanie Dunea (1)
- Memphis (1)
- Menus (116)
- Mexican (2)
- Michael Madrigale (1)
- Michael Symon (1)
- Michel Bras (1)
- Midwest Revival (2)
- Miso (1)
- MOFAD (1)
- Momofuku (1)
- Most Wanted (1)
- Most Wanted Recipe (4)
- Most Wanted Recipes (2)

- <u>Movies (5)</u>
- Music (2)
- Music Festivals (4)
- Napa (1)
- New Recipes (1)
- New Slideshow (8)
- New Year's Eve (2)
- New York (1)
- News (897)
- Noodles (1)
- November 2013 (2)
- #fwclassic (1)
- #FWEats (1)
- NYCWFF (1)
- Obsessed (6)
- Obsessions (13)
- October (1)
- Oil (1)
- Openings (3)
- Pabst Blue Ribbon (1)
- <u>Pairings (64)</u>
- Pantry (2)
- Party Tips (3)
- Passover (1)
- Pasta (3)
- Pasta Recipe (1)
- Pastries and Tarts (1)
- <u>Pastry (1)</u>
- Paul Grieco (2)
- <u>Paul Qui (2)</u>
- Paul Virant (1)
- PBR (1)
- PDT (1)
- Peaches (1)
- Penelope Casas (1)
- Perry Farrell (1)
- Peter Meehan (1)
- Pie (4)
- Piedmont (1)
- Pink Slime (1)
- Pixel Whisk (1)
- <u>pizza (1)</u>
- <u>Pizza (2)</u>
- Pop Culture (19)
- Pork (2)
- <u>Port (2)</u>
- Portland (1)
- Postcard From Stockholm (1)

- Potatoes (1)
- Power Pins (2)
- <u>Proof(1)</u>
- <u>Pumpkin (1)</u>
- Rant for Your Life (1)
- Rare Bird (1)
- Ray Isle (7)
- Ray Isle's Tasting Room (5)
- Real Housewives (2)
- Reality TV (10)
- Recipe (1)
- <u>recipes (34)</u>
- Recipes (504)
- Red Meat (1)
- Red Wine (141)
- Reimagined (1)
- Restaurant Dispatch (4)
- Restaurant Industry Intel (1)
- Restaurant Rules (2)
- Restaurants (735)
- Ribs (1)
- Richard Blais (1)
- Riesling (2)
- Road Trip (2)
- Ron Burgundy (1)
- Rose (15)
- Rosé (1)
- Rosh Hashanah (1)
- Ruth Graves Wakefield (1)
- <u>Salads (2)</u>
- Salmon (1)
- Salt (1)
- Sandwiches (5)
- Sarah Bolla (1)
- Sauces & Condiments (1)
- Savory Pies (1)
- <u>Seafood (7)</u>
- Seamus Mullen (1)
- Sean Brock (1)
- Seasonal Insider (1)
- Seasonal Muse (1)
- Seasonal Survival Guide (1)
- Seasoning (1)
- Senegal (1)
- Seton Rossini (1)
- Shea Gallante (1)
- <u>Sicily (1)</u>
- Side Dishes (1)

- <u>Sides (1)</u>
- Silvana Nardone (1)
- Skip Lunch Fight Hunger (1)
- Small Business Saturday (1)
- Snacks (4)
- So You Want to Start a Food Biz (2)
- Social Media Files (1)
- Soda (1)
- <u>Somalia (1)</u>
- Sommeliers (10)
- <u>Sorbet (1)</u>
- Soup (1)
- Soups and Stews (1)
- South by Southwest (1)
- Spain (1)
- Spanish Food (1)
- Sparkling Wine (25)
- Spice Rubs (1)
- Spirit School (1)
- Spirits (29)
- Sports Star Intel (2)
- Spring (1)
- Squash (1)
- St. Louis (1)
- St. Patrick's Day (1)
- Staff-Favorite (25)
- Staff Favorites (3)
- Steak (3)
- Stews (1)
- Stocking Up (1)
- Style (80)
- Style Find (5)
- Sulfites (1)
- <u>Summer (2)</u>
- Summer Fruit (3)
- Summer Wines (10)
- Sunchokes (1)
- Super Bowl (1)
- Superfly (1)
- Superfooudini (1)
- Supermarket Sleuth (48)
- Sustainability (2)
- Suzanne Goin (1)
- SweeTango Apples (1)
- SXSW (1)
- Tailgating (1)
- Taste Test (1)
- <u>taste test tuesday (2)</u>

- <u>Taste Test Tuesday (6)</u>
- Tasting Room (48)
- <u>Tastings (90)</u>
- <u>Tea (1)</u>
- Test Kitchen (88)
- Test Kitchen Tease (31)
- Test Kitchen Tip (2)
- Thai (1)
- Thankgiving Myths (1)
- Thanksgiving (9)
- The Bubble Report (1)
- The Food & Wine Diet (4)
- The Hot Seat (3)
- The Hunger Games (1)
- The Hungry Crowd (9)
- The Market (1)
- The Thinker Series (1)
- The Usual (3)
- The Week in Food (7)
- The Why Guys (5)
- This Old Wine (6)
- Three-Ingredient Recipe (2)
- <u>Tim Love (1)</u>
- <u>Tips (2)</u>
- Toll House (1)
- Tom Colicchio (1)
- <u>Top Chef (6)</u>
- <u>Toronto (1)</u>
- <u>Trave (1)</u>
- <u>Travel (392)</u>
- Travel Tips (8)
- Treasured (1)
- Trends (28)
- Trendspotting (54)
- <u>Turkey (1)</u>
- TV (1)
- Tweet for Print (1)
- Tweets of the Week (4)
- Tyler Rodde (1)
- Types of Wine (2)
- Unsifted (1)
- <u>Valentine's Day (1)</u>
- Value (1)
- Value Wines (18)
- Vegetables (2)
- Vegetarian (11)
- <u>Vermont (1)</u>
- <u>video (1)</u>

- <u>Video (1)</u>
- Video of the Week (1)
- Video of The Week (4)
- Vietnam (2)
- Vine (1)
- Vineyards (10)
- Vintage Visuals (2)
- <u>Vintners (13)</u>
- <u>Vodka (1)</u>
- Weekday (1)
- Weird (1)
- Weird Foods (1)
- Well-Fed Vegetarian (8)
- Well-Fed Vegetarian (1)
- What Chefs Are Eating (3)
- What I Learned (1)
- What Not to Do (15)
- what to drink next (6)
- What to Drink Next (35)
- What To Drink Next (24)
- Where to Go Next (2)
- Where To Go Next (1)
- Whiskey (1)
- White on Rice Couple (1)
- White Wine (118)
- Wine (158)
- Wine Bars (7)
- Wine Books (7)
- Wine Intel (3)
- Wine Lists (4)
- Wine Shops (10)
- Wine Wednesday (47)
- Winemakers (27)
- Wines \$20 to \$40 (7)
- Wines \$20 to \$40 (71)
- Wines Above \$40 (65)
- Wines Under \$20 (96)
- Wines Under \$20 (17)
- Work in Progress (1)
- <u>vogurt (1)</u>

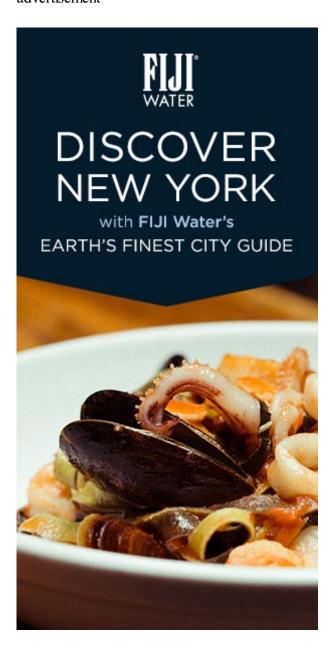
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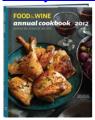
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