

Spicy Furikake Salmon

By Shanna Schad



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Ingredients

- 2 lbs Prince William Sound Sockeye salmon
- lemon wedges
- mayonnaise
- furikake seasoning
- Sriracha

- 1 1/2 cup quinoa
- 3 cups chicken or vegetable broth
- 1/2 tsp salt

- 1-2 English cucumbers
- 1 large carrot
- 2 tbsp seasoned rice wine vinegar
- 2 tsp Tamari or soy sauce

- 1/3 cup mayonnaise
- 2-3 tsp Sriracha
- 2 cups shredded red cabbage
- 1/2 cup diced scallion
- lemon wedges

Instructions

- Preheat oven to 400°F
- Rinse + drain quinoa, add to medium saucepan with broth, bring to boil then lower to simmer until all liquid absorbed
- Peel cucumbers, then wash and thinly slice
- Peel and shred carrots, add both carrots and cucumber to bowl with vinegar and tamari or soy sauce, then chill
- Cut salmon into 4-6 oz portions, remove pinbones, rinse & dry
- Line baking sheet with foil then evenly space portion
- Squeeze lemon juice over portions
- Mix mayonnaise with Sriracha to desired spiciness
- Spread 2 tsp mayonnaise mix on each portion, then sprinkle with furikake
- Bake salmon about 8 minutes, or until opaque and separates easily with a fork
- Mix 1/3 cup mayonnaise with 2-3 tsp Sriracha and drizzle over salmon
- Fluff quinoa and divide amongst plates, top with salmon
- Serve with shredded red cabbage and cucumber & carrot mix



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www.SoundSalmon.org

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