

# Spicy Furikake Salmon

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*By Shanna Schad*



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## Ingredients

- 2 lbs Prince William Sound Sockeye Salmon
  - Lemon wedges
  - Mayonnaise
  - Furikake seasoning
  - Sriracha
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- 1 ½ cup quinoa
  - 3 cups chicken or vegetable broth
  - ½ tsp salt
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- 1-2 English cucumbers
  - 1 large carrot
  - 2 tbsp seasoned rice wine vinegar
  - 2 tsp Tamari or soy sauce
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- ½ cup mayonnaise
  - 2-3 tsp Sriracha
  - 2 cups shredded red cabbage
  - ½ 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, debone, then 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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