

Spicy Furikake Salmon

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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