

COOK FRESH.

Honey Sriracha Salmon

with Furikake Rice & Asian Slaw

⌚ 25 Mins
Kcal 742 | P 42g | C 81g | F 27g

Quick and Easy

Savor the spicy-sweet fusion of Honey Sriracha Salmon served with Furikake Rice and Asian Slaw.



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

What you'll need

Salt, black pepper, measuring jug, cooking pot, chopping board, knife, baking tray and a mixing bowl.

Ingredients (2 persons)

-  Water 400ML
-  Jasmine Rice 180GR
-  Salmon Fillet 320GR
-  Sriracha Sauce 30GR
-  Honey 10GR
-  Soy sauce 8ML
-  Toasted Sesame Oil 8ML
-  White Sesame Seeds 1GR
-  Furikake Seasoning 8GR
-  White Cabbage 100GR
-  Spring Onion 10GR
-  Coriander Leaves 7GR
-  Rice Vinegar 15ML
-  Ginger 5GR
-  White Sugar 4GR

Method



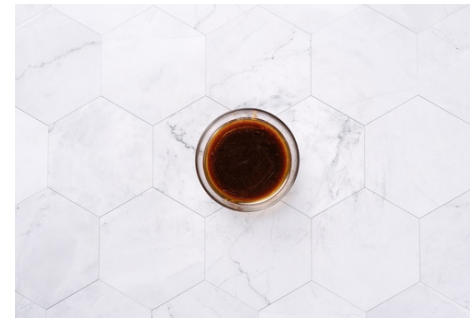
Cook the Rice

Wash and rinse the **jasmine rice** thoroughly, Bring a pot of **water** to a boil. Once boiling, add the **rice** and cook uncovered for 1-2 minutes. then cover on low heat for 12 minutes. Preheat the oven to 200°C/ 180°C (fan)/ 400°F/ Gas 6.



Make the Asian Slaw

Peel and finely chop the **ginger**, shred the **white cabbage**, and chop the **spring onion** and **coriander leaves**. Mix the **cabbage**, **spring onion**, and **coriander**. In a small bowl, add the **white sugar**, **rice vinegar**, and **ginger**, and mix well.



Make the Sauce

In a small bowl, mix the **sriracha (spicy)**, **soy sauce**, **honey**, and **sesame oil**.



Final Touches

Pour the **dressing** over the **salad** and combine. Add the **furikake** to the cooked **rice** and fluff with a fork.



Bake the Salmon

Slice the **salmon** in the middle (not to cut the skin) and pour the **honey sriracha sauce** over the **salmon**. Lay the **salmon** on a sheet of parchment paper and place it on a baking tray. Cook in the oven for 6-8 minutes until cooked through.



Serve and Enjoy!

Divide the **rice** between the plates, top with the **salmon**, garnish with the **sesame seeds**, and serve with the delicious **Asian slaw**.

Allergens Sesame Soy Fish