

SAVOURY

Salmon Poke Bowl

INGREDIENTS:

- 100g Salmon (food-grade if raw)
- Cucumbers
- Kimchi
- Avocado
- Sesame Oil
- Flying fish roe (optional)
- Bell peppers (optional)
- Brown rice / quinoa / cauliflower rice
- Sesame seeds (optional)

STEPS

1. Stir-fry kimchi in some sesame oil, until the kimchi cabbage is wilted and fragrant.
2. Chop some cucumbers and avocado into cubes (or veggies and toppings of your choice)
3. Place the brown rice or grain of your choice, place the veggies on top of the rice.
4. Drizzle some sesame oil, and mix to enjoy!

