

A Sutherland Belle

Crispy Rice Asian Salmon Salad

INGREDIENTS

For the Salad

- 2 cups cooked and cooled rice (Jasmine or brown rice)
- 2 teaspoons soy sauce or tamari (gluten-free)
- 1 tablespoon toasted sesame oil
- 2 tablespoons [Momofuku Chili Crisp](#)
- 16 ounces fresh salmon (I used two 8-ounce filets)
- 1 tablespoon olive oil
- kosher salt and fresh ground black pepper
- 3 cups green cabbage, thinly sliced
- 5 seedless, mini cucumbers, cut in half and sliced
- 12 ounces shelled Edamame
- 1 bunch green onions, thinly sliced
- 3/4 cup fresh cilantro, roughly chopped
- 2 avocados, chopped
- 1 tablespoon [Furikake Rice Seasoning](#) (optional)

For the Dressing

- ¼ cup olive oil
- ¼ cup toasted sesame oil
- 3 tablespoons soy sauce or tamari (gluten-free)
- 3 Tablespoons rice vinegar
- 1 ½ tablespoons sugar or honey
- 1 ½ teaspoons fresh ginger
- ½ teaspoons ground ginger

INSTRUCTIONS

1. Preheat your oven to 400 F.
2. In a small bowl, toss the cooled rice with the soy sauce, chili crisp, and sesame oil. Transfer to a large parchment-lined baking sheet and spread into a thin layer. Bake the rice for 30-40 minutes or until it's nice and crispy. Toss it halfway through to ensure that it cooks evenly.
3. While the rice is in the oven, prepare the salmon. Season the filets with olive oil, kosher salt, and fresh ground black pepper. Transfer to a smaller parchment-lined baking sheet. Place the tray into the oven with the crispy rice, and allow the salmon to bake for 13-14

minutes or until it reaches your desired level of doneness. Once the salmon is done, remove it from the oven. Use a fork to shred it into pieces, then set it aside.

4. Remove the crispy rice from the oven and set it aside.
5. Add all the dressing ingredients to a small bowl and whisk until combined. Alternatively, you could add to a blender for a creamier dressing.
6. Add the green cabbage, cucumbers, edamame, green onions, avocado, salmon, and crispy rice to a large bowl. Once it's done, serve and enjoy! Store any leftovers in an airtight container in the fridge for up to three days. Pour the dressing on top of the salad, and toss to fully combine. Serve immediately.