

Choco Fever Dream

Bang Bang Salmon Bites Bowl

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Asian Fusion** Cuisine

Ingredients

Salmon & Coating

- [ ] 1 lb salmon fillet, cut into bite-size pieces
- [ ] 2 tbsp cornstarch
- [ ] 1 tbsp olive oil
- [ ] Salt and pepper to taste

Bang-Bang Sauce

- [ ] 1/3 cup mayonnaise
- [ ] 2 tbsp sriracha (adjust for heat)
- [ ] 1 tbsp honey
- [ ] 1 tbsp lime juice
- [ ] 1 tsp soy sauce

Bowl Base

- [ ] 2 cups cooked jasmine rice (or quinoa)
- [ ] 1 cup shredded red cabbage
- [ ] 1 cup sliced cucumber
- [ ] 1/2 cup edamame, shelled

Garnish

- [ ] 1 tbsp toasted sesame seeds
- [ ] 2 green onions, thinly sliced
- [ ] Fresh cilantro leaves

Instructions

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. In a bowl, toss salmon pieces with cornstarch, olive oil, salt, and pepper until lightly coated.
3. Arrange salmon on the prepared sheet, bake 12-15 minutes until golden and crisp, turning once.
4. While salmon bakes, whisk together mayonnaise, sriracha, honey, lime juice, and soy sauce until smooth.
5. In serving bowls, layer rice, cabbage, cucumber, and edamame; add the hot salmon bites on top.
6. Drizzle the bang-bang sauce over the salmon, sprinkle sesame seeds, green onions, and cilantro. Serve immediately.

Nutrition per serving

420 kcal	30 g	45 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra crispness, broil for the last 2 minutes.
- Adjust honey for a sweeter or more savory profile.
- Sauce can be made ahead and stored in the fridge for up to 3 days.