



## Sushi Salmon Bowl

### Ingredients:

- **5 oz (1 Big Pouch)** Skinless Boneless Pink Salmon
- **1 Cup** Cooked Rice
- **1 Tsp** garlic powder
- **1 Tsp** salt
- **1 Tsp** pepper
- **1 -2 Tsp** Mayonnaise
- **2 -3 Tsp** sriracha
- **1-2 Tsp** soy sauce

### Instructions:

1. Start by cooking 1 cup of rice. Once cooked, add your rice to a big bowl and add the pouch salmon on top. Sprinkle salt, pepper, and garlic powder on top and mix everything together.
2. Next, add your mayonnaise, sriracha, and soy sauce and mix your bowl (you can really add as much or as little as you would like.)
3. Serve and enjoy!

### Optional:

If you would like to add some veggies to your bowl, you can add some avocado to sweeten it up!