



Akari's Summer Donburi Recipe:

Salmon and Avocado Poke Bowl

Ingredients (for 2 servings)

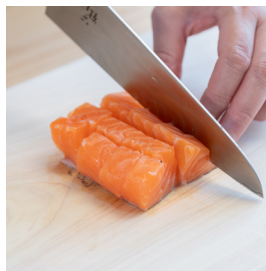
- 5.3 oz (150 g) sashimi-grade salmon
- 1/2 avocado (about 2.1 oz / 60 g)
- 1/4 small onion (about 1.8 oz / 50 g)

For the Sauce

- 2 Tbsp 100% apple juice
- 1 1/2 Tbsp soy sauce
- 1 Tbsp vinegar
- 1 Tbsp olive oil
- 1/4 tsp grated garlic
- A pinch of salt
- 2 Tbsp toasted sesame seeds (optional but recommended)
- 2 servings of cooked rice



Instructions



Step 1

Cut the salmon and avocado into 1/2-inch cubes (about 1 cm). Finely chop the onion.



Step 2

In a bowl, combine the salmon, avocado, onion, and all the sauce ingredients. Mix well and let sit for about 5 minutes.



Step 3

Serve the mixture over bowls of freshly cooked rice.

Tips:

The apple juice is the secret ingredient. It adds a fruity aroma and richness that takes the flavor to the next level.



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