

MORTON & BASSETT SPICES®

Salmon Bowls with Cucumber and Orange



- 1 cup rice
- 1 pound salmon
- 1 orange, peeled and sliced
- 1 small cucumber, roughly chopped
- 2 tablespoons sesame oil
- 1 teaspoon soy sauce
- 1 cup bread crumbs
- 1 teaspoon Morton & Bassett Ginger
- 1 teaspoon Morton & Bassett Sesame Seeds

Preheat the oven to 375F. While the oven is preheating, cook rice according to package directions. Coat the bottom of a baking pan or casserole dish with $\frac{1}{2}$ tablespoon sesame oil – use one that is just slightly bigger than your piece of salmon. Cover the salmon with 1 tablespoon sesame oil and soy sauce.

In a small bowl, combine bread crumbs, remaining sesame oil, ginger and sesame seeds, and cover salmon with the mixture. Bake for 8-10 minutes until done all the way through. Assemble bowls with rice, orange, cucumber and topped with salmon. Mix to combine.



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