

Treasure Barrel

Bang Bang Salmon Bites Bowls Recipe

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

Ingredients

Main Ingredients

- [ ] 1 lb salmon fillet, cut into bite-size pieces
- [ ] 1/2 cup all-purpose flour
- [ ] 1/4 cup cornstarch
- [ ] 1 tsp salt
- [ ] 1/2 tsp black pepper
- [ ] 2 tbsp vegetable oil for frying
- [ ] 2 cups cooked rice
- [ ] 1 cup shredded carrots
- [ ] 1 cup sliced cucumber
- [ ] 1 ripe avocado, diced

Bang-Bang Sauce

- [ ] 1/3 cup mayonnaise
- [ ] 2 tbsp sriracha (or more for heat)
- [ ] 1 tbsp honey
- [ ] 1 tbsp lime juice
- [ ] 1 tsp sesame oil
- [ ] 1 tsp toasted sesame seeds

Instructions

1. In a shallow bowl, whisk together flour, cornstarch, salt, and pepper.
2. Pat salmon pieces dry, then toss them in the flour mixture until evenly coated.
3. Heat oil in a large skillet over medium-high heat; fry salmon bites until golden, about 3-4 minutes per side. Transfer to a paper-towel-lined plate.
4. Meanwhile, whisk mayonnaise, sriracha, honey, lime juice, and sesame oil into a smooth sauce.
5. Toss the fried salmon in the sauce, then divide rice into bowls, top with veggies, avocado, and the coated salmon. Sprinkle sesame seeds and serve immediately.

Nutrition per serving

420 kcal	28 g	38 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, let coated salmon sit on a rack for 5 minutes before frying.
- Adjust sweetness by adding a bit more honey if the sauce feels too spicy.
- If you prefer a lighter version, bake the salmon bites on a parchment sheet at 425°F.