

Quick & Easy

THE COSTCO WAY

Sockeye Salmon Tumi Bowl

Makes 2 servings

Miso Sauce Ingredients:

½ cup mirin
2 Tbsp sake
2 Tbsp red miso paste
2 Tbsp low sodium soy sauce
1 tsp honey
½ Tbsp ground ginger

Instructions:

In a small bowl, whisk mirin, sake, red miso paste, soy sauce, honey and ginger. Set aside.

Sockeye Bowl Ingredients:

2 Kirkland Signature Wild Caught Alaska Sockeye Salmon Fillets
Miso Sauce
3 cups cooked rice
½ avocado, diced
¼ cup crispy onions
¼ cup crispy beets
1 tsp toasted sesame seeds

Instructions:

Thaw Kirkland Signature™ Wild Caught Alaska Sockeye Salmon Fillets according to package directions. Rinse. Pat dry. Line a baking sheet with foil. Lightly spray with cooking oil. Lay fillets flesh side up on a cutting board. Using a sharp knife, make shallow diagonal cuts into flesh approximately 1 inch apart. Be careful not to cut through the fillet. Brush salmon fillets liberally with Miso Sauce. Place into a plastic bag. Add 2 Tbsp of Miso Sauce. Refrigerate for 1 hour. Reserve unused Miso Sauce. Turn the oven to broil 15 minutes before removing fillets from the refrigerator. Place fillets flesh side up on the baking sheet. Place baking sheet on the middle rack in the oven. Cook salmon for 8 to 12 minutes, or until internal temperature reaches 145 F. Start checking salmon after 5 minutes.

While salmon is cooking, spoon rice evenly into bowls. Top with avocado. Remove skin from cooked salmon. Cut salmon into cubes or leave it whole. Place salmon on top of avocado. Sprinkle with onions, beets and sesame seeds. Top each bowl with a drizzle of Miso Sauce.

Recipes courtesy of Randy Altig at Maximum Living.

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