

# Teriyaki Salmon Poke Bowl

**Calories:** 23 kcal

**Servings:** 2

**Time:** 0 Mins

## Ingredients

- 40.00 g Alfalfa Sprouts
- 40.00 g Baby Spinach
- 1.00 tbsp Coriander (fresh)
- 40.00 g Cucumber (sliced)
- 60.00 g Red Cabbage (sliced)
- 240.00 g Salmon Fillets (2 x 120g fillet)

## Instructions

1. In a bowl, combine garlic, ginger, tamari, lemon juice, flaxseed oil, monk fruit sweetener, and salt pepper. \*See notes.
2. Heat a pan on medium to high heat with olive oil. Place salmon fillets skin side down to cook for 3 minutes until skin is crisp.
3. Pour a tablespoon of teriyaki sauce on each salmon fillet, then turn over to cook the other side for approx. 3 minutes.
4. While salmon is cooking, in a separate pan add a dash of olive oil, red cabbage and salt. Sauté for 4 minutes.
5. In two bowls, assemble baby spinach, sliced cucumber, alfalfa sprouts and sautéed red cabbage. Add a salmon fillet in each bowl.
6. To serve, drizzle the remaining teriyaki sauce over the top. Garnish with sesame seeds and fresh coriander.