



米ブラウンズ

RICE BROWNS™

CRISPY SUSHI RICE

MADE IN LOS ANGELES

Spicy Tuna or Salmon

Yields (1 package of Rice Browns - 5 pieces)

○ Spicy Tuna or Salmon is always delicious, fun and easy to make! When it comes to slicing the fish, the way you decide to cut it really depends on how you would like the finished product to feel texturally (**mouth feel**). I personally like to dice my fish into little cubes (**poke style**) but I know most of my friends love it finely chopped. *Either way, it's going to be delicious!*

- **1/3 lb Sashimi Grade Salmon** (diced into 1/4 cubes - cut and set aside in refrigerator)
- Preheat Oven at 425 and bake Rice Browns for 10 min
- In the meantime make your Spicy Mayo (see Spicy Mayo recipe)
- Take Rice Browns out of oven and place on a plate
- Add **3 Tablespoons of Spicy Mayo** to the Salmon and give it a light mix
- Evenly scoop all the Salmon, evenly distributed to the 5 Pieces of Rice Browns
- Garnish with a little extra dollop of Spicy Mayo on top of each piece
- Garnish with Sesame Seeds or Scallions (and/or both!)

Enjoy!