

Asian Salmon Bowl with Lime Drizzle

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Yield Makes 4 servings

Ingredients

- 1 cup jasmine rice
- 2 teaspoons unsalted butter
- 1 large clove garlic, finely chopped
- 1/4 teaspoon red pepper flakes
- 3 tablespoons pure maple syrup
- 3 tablespoons fresh lime juice
- 3 tablespoons reduced-sodium soy sauce
- 1 teaspoon cornstarch
- 4 salmon fillets (4 ounces each), skin removed
- 1 teaspoon canola oil
- 1 bunch baby spinach
- 2 teaspoons black sesame seeds

Preparation

Heat oven to 400°F. Cook rice as directed on package. In a small saucepan, melt butter over medium heat. Sauté garlic and pepper flakes until garlic is lightly golden, 1 minute. Add syrup, juice and soy sauce; cook until bubbling, 3 minutes. In a bowl, combine cornstarch and 1 teaspoon water; stir into garlic glaze. Cook until slightly thick, 1 minute. Arrange fillets on a foil-lined baking sheet. Spread 1 teaspoon glaze over each fillet. Roast until just cooked through, 12 minutes. In a medium skillet, warm oil over medium heat. Add 1/2 spinach; sauté until just wilted. Remove from pan; set aside. Repeat with other 1/2 of spinach. Divide rice among 4 bowls; top each with 1/4 spinach and 1 salmon fillet, broken into large pieces. Drizzle with remaining sauce; sprinkle each with 1/2 teaspoon sesame seeds.