

Foodnity Recipes

# Bang Bang Salmon Bites Bowls

| | | |
|---|---|---|
| **15 min**<br>Prep time | **20 min**<br>Cook time | **35 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **American**<br>Cuisine |

## Ingredients

### Main Ingredients

- [ ] 1 lb salmon fillet, cut into 1-inch cubes
- [ ] 2 tbsp vegetable oil for searing
- [ ] 1 ripe avocado, diced
- [ ] 1 cup shredded purple cabbage
- [ ] 1/2 cup sliced cucumber
- [ ] 1/4 cup chopped fresh cilantro

### Bang Bang Sauce

- [ ] 1/3 cup mayonnaise
- [ ] 2 tbsp sriracha
- [ ] 1 tbsp honey
- [ ] 1 tsp sesame oil
- [ ] 1 tbsp lime juice
- [ ] 1 tsp soy sauce (optional for depth)

## Instructions

1. Pat the salmon pieces dry with paper towels, then lightly season with salt and pepper.
2. Heat the oil in a large skillet over medium-high heat until shimmering. Add the salmon in a single layer; avoid crowding. Cook 2-3 minutes per side until golden and crisp.
3. While the salmon cooks, whisk together mayo, sriracha, honey, sesame oil, lime juice, and soy sauce in a bowl until smooth.
4. Transfer the seared salmon to a bowl, pour the Bang Bang sauce over, and toss gently to coat each bite.
5. Divide the cabbage, cucumber, and avocado among four serving bowls, then top with the sauced salmon. Sprinkle cilantro and sesame seeds.
6. Serve immediately, offering extra lime wedges on the side for a final bright pop.

### Nutrition per serving

| 420 kcal | 28 g | 12 g | 28 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

**Tips & notes**

- For extra crispness, dust salmon pieces lightly with cornstarch before searing.
- If the sauce feels too thick, thin with a splash of cold water.
- Adjust honey to balance the heat of sriracha to your taste.