

# Garlic Butter Salmon Rice Bowls

## Ingredients

---

1 lb Salmon Fillet (skinless)	2 c Sushi Rice
1 1/4 c Chicken Broth	1/2 t Dashi Granules
3 T Soy Sauce	2 T Oyster Sauce
1 1/2 t Sesame Oil	4 Baby Bok Choy (cut each into 6
pieces)	1 Shimeji Mushrooms (package,
washed ends cut off)	9 clv Garlic (minced)
4 T Unsalted Butter	1/2 t Salt
1/2 t White Pepper	3 Green Onions (chopped)
0 ds Ground Black Pepper	0 ds Garlic Powder

# Garlic Butter Salmon Rice Bowls

## Instructions

---

1. Rinse the rice thoroughly until the water runs clear, then place it in the rice cooker insert. Add chicken broth, soy sauce, oyster sauce, sesame oil, mushrooms, 1/2 teaspoon salt, dashi granules, white pepper, and 5 minced garlic in the rice cooker. Stir to combine. Layer the top with the baby bok choy.
2. Place the salmon on top of the bok choy. Season with salt, pepper and garlic powder then flip to the other side and repeat.
3. Add 2 tablespoons of butter cut into pieces directly on top of the salmon. Close the lid, select the Standard/White Rice or Plain Mode setting, and press start.
4. Meanwhile in a small saucepan, melt 2 tablespoons of butter over medium heat. Then add 4 minced garlic and 1 chopped green onion, cook for 2-3 minutes until fragrant. Turn off the heat and set aside.
5. When the rice is done, open the lid. Drizzle garlic butter on top, then gently fluff the rice and mix everything together. Top with 2 chopped green onions and mix well.
6. Serve in bowls as is or drizzle soy sauce on top with a sprinkle of furikake and topped with a fried egg and some sriracha. Enjoy!