

Zucchini Bread Recipes

# Bang Bang Salmon Bites Bowls Recipe

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| **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 bite-size pieces
- [ ] 2 cups mixed vegetables (red bell pepper, carrot, snap peas)
- [ ] 1 tbsp olive oil
- [ ] 1 tsp smoked paprika
- [ ] Salt and pepper to taste

### Bang-Bang Sauce

- [ ] 1/3 cup mayonnaise
- [ ] 2 tbsp sriracha
- [ ] 1 tbsp honey
- [ ] 1 tsp lime juice
- [ ] 1 tsp soy sauce

### Garnish

- [ ] 2 tbsp chopped cilantro
- [ ] 1 tsp toasted sesame seeds
- [ ] Lime wedges

## Instructions

1. Pat the salmon pieces dry, season with salt, pepper, and smoked paprika.



2. Heat olive oil in a skillet over medium-high heat; sear salmon for 2-3 minutes until lightly golden, then set aside.



3. In the same pan, add the mixed vegetables and stir-fry 4-5 minutes until just tender-crisp.



4 Whisk together mayonnaise, sriracha, honey, lime juice, and soy sauce to create the bang-bang sauce.



5 Return salmon to the pan, toss with vegetables, then drizzle the sauce over everything; heat for another minute to coat.



6 Serve the bowl topped with cilantro, sesame seeds, and a lime wedge on the side.



## Nutrition per serving

| 420 kcal | 30 g | 22 g | 24 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

### Tips & notes

- Do not overcook the salmon; it should stay moist and flaky.
- If you prefer a lighter sauce, substitute half the mayo with Greek yogurt.
- Feel free to add avocado slices for extra creaminess.