



P.F. CHANG'S
HOME MENU

PREP TIME

15
minutes

TOTAL TIME

15
minutes

SERVINGS

2

QUICK SALMON RICE BOWLS

This salmon rice bowl recipe is so quick and easy—you can make it for dinner and save a bowl to reheat the next day. Top it with P.F. Chang's Home Menu® Dynamite Hot Sauce!

Pantry
*** PLANNER ***

Ingredients

- 1 pkg (16 oz) frozen **P.F. Chang's Home Menu® Jasmine Rice**
- 1 tablespoon vegetable oil
- 2 salmon filets
- kosher salt and pepper
- 1 small avocado, pitted, peeled, sliced
- 1/4 cup sliced English cucumber
- black sesame seeds and roasted seaweed (optional)
- P.F. Chang's Home Menu® Dynamite Hot Sauce**

Directions

- 1.** Prepare **P.F. Chang's Home Menu® Jasmine Rice** according to package directions.
- 2.** Heat oil in large nonstick skillet over medium heat. Season salmon with salt and pepper. Add to skillet and cook until golden brown, firm and flakes easily with a fork (145°F), 4 to 5 minutes per side.
- 3.** Divide rice into serving bowls. Top with salmon, avocado, cucumber, sesame seeds and seaweed, if using. Drizzle salmon rice bowls with **P.F. Chang's Home Menu® Dynamite Hot Sauce** and serve.