

Ginger Peanut Salmon Noodle Bowls (Alaska from Scratch)



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 6

Ingredients:

For the sauce:

1 $\frac{3}{4}$ cup soy sauce

1 $\frac{1}{4}$ cup water

Juice of half a lime

1 $\frac{1}{4}$ cup toasted sesame oil 3 tablespoons honey

3 tablespoons rice wine vinegar

4 cloves garlic

1 tablespoon chopped fresh ginger

3 tablespoons hoisin sauce

3 tablespoons peanut butter

6 fillets (4–6 ounces each) wild Alaska salmon, pin bones and skin removed

14 ounces rice noodles

1 tablespoon avocado or vegetable oil

1 large red bell pepper, julienned

1 cup snow peas

1 $\frac{1}{2}$ cup roasted salted peanuts, chopped

1 $\frac{1}{2}$ cup sliced green onions

1 $\frac{1}{2}$ cup cilantro, chopped

For serving:

1 lime, cut into wedges Sriracha sauce

Description:

1. *To make the sauce:* In a blender, combine the soy sauce, water, lime juice, sesame oil, honey, vinegar, garlic, ginger, hoisin sauce, and peanut butter. Blend until smooth.

2. Place the salmon fillets in a resealable plastic bag and pour one-third of the sauce over the salmon to coat. (Reserve the remaining sauce.) Seal and marinate in the refrigerator for 30 minutes.

3. Meanwhile, begin preparing the rice noodles according to package directions.

4. In a large skillet, heat the oil over medium-high heat. Remove the salmon fillets from the marinade, shaking off the excess, and place them in the hot skillet. Sear for 3 minutes, or until browned on the bottom, and then turn and cook for 2 minutes for medium. Transfer the salmon to a plate and allow to rest. Add the bell pepper and snow peas to the skillet and cook, stirring constantly, for 2

to 3 minutes, or until heated through and tender-crisp. Add the reserved sauce to the skillet and heat through. Add the noodles to the pan and toss to coat with the sauce. Distribute the noodles and vegetables evenly among 6 serving bowls. Top each bowl with a salmon fillet. Sprinkle each plate generously with peanuts, green onions, and cilantro. Serve with lime wedges and Sriracha sauce on the side.

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