California Salmon Sushi Bowl

**Ingredients**

- ½ cup rice vinegar, divided
- 4 ½ tbsp. sesame oil, divided
- 1 tsp black sesame seeds
- ½ cup low sodium broth
- 12 oz salmon
- 2 tbsp low sodium soy sauce
- 1 tbsp peeled and grated ginger
- 1 tsp honey
- 2 ½ cups cooked brown rice
- ½ English cucumber, cut into ribbons with vegetable peeler
- 2 carrots, sliced
- 4 green onions, thinly sliced
- 2 small avocados, sliced
- 1 jalapeno, sliced

**Directions**

1. In a medium bowl, whisk together 3 tbsp vinegar, ½ tbsp. sesame oil, and sesame seeds. Add salmon to bowl with marinade and toss to combine. Refrigerate until ready to cook.

2. To poach salmon, put broth (and up to ½ cup of water) in saute pan and bring to simmer over medium heat. Place salmon fillets, skin-down, in pan and cover. Cook 5-10 minutes depending on thickness of fillet. Let chill.

3. Whisk together remaining vinegar, sesame oil, soy sauce, ginger and honey.

4. To assemble bowls: drizzle some dressing over the cooked rice. Divide the rice into four bowls. Top each bowl with cucumber, carrots, onions, avocado, and jalapeno. Take chilled salmon and crumble into each bowl. Drizzle remaining dressing over each bowl.