Ginger Peanut Salmon Noodle Bowls Hazel Blue Acres – Silvana, WA

1/3 cup soy sauce ¼ cup water Juice of half a lime ¼ cup toasted sesame oil 3 tablespoons honey 3 tablespoons rice wine vinegar 4 cloves garlic 1 tablespoon chopped fresh ginger 2 tablespoons hoisin sauce 3 tablespoons peanut butter 6 – 4 oz. fillets wild sockeye salmon, skin removed (approximate amount)	14 ounces rice noodles (prepared according to package directions) 1 tablespoon avocado or vegetable oil 1 large red bell pepper, julienned 1-2 cups snow peas ½ cup roasted salted peanuts, chopped ½ cup sliced green onions ½ cup cilantro, chopped One lime cut in wedges Sriracha sauce

1. Sauce: In a blender or food processor, combine the soy sauce, water, lime juice, sesame oil, honey, vinegar, garlic, ginger, hoisin sauce, and peanut butter. Blend until smooth.
2. Salmon: Place the salmon fillets in a glass pan and pour 1/3 of the sauce over the salmon to coat. (Reserve remaining sauce.) Cover and marinate in the refrigerator for 30 minutes.
3. Noodles: 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 approximately 2 minutes.
5. Transfer the salmon to a plate and allow to rest.
6. 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.
7. Add the reserved sauce to the skillet and heat through.
8. Add the noodles to the pan and toss to coat with the sauce.
9. Distribute the noodles and vegetables evenly among 6 serving bowls. Top each bowl with a salmon fillet.
10. Sprinkle each plate generously with peanuts, green onions, and cilantro.
11. Serve with lime wedges and Sriracha sauce on the side.

Recipe by Maya Wilson of Alaska From Scratch via BristolBaySockeye.org