

Salmon Fried Rice

Hazel Blue Acres – Silvana, Wa

3 tablespoons toasted sesame oil (2 T plus 1 T)

1/2 cup chopped onion

2 cups leftover steamed/cooked white or brown rice

3 tablespoons soy sauce

1 cup frozen peas

1 1/2 cup cooked Bristol Bay Sockeye Salmon, flaked

1/2 cup canned pineapple tidbits, drained

1/4 cup green onions, sliced

Sriracha sauce, for serving

1. Heat the 2 tablespoons sesame oil in a large skillet over medium-high heat.
2. Saute the onion until tender, about 2 minutes.
3. Break up the cold rice into an even layer in the pan. Cook undisturbed until golden and slightly crisp underneath, about 90 seconds.
4. Stir the rice and allow to cook undisturbed again, another 90 seconds, adding more oil as necessary to prevent sticking.
5. Repeat until most of the rice is golden with crispy edges.
6. Stir in the soy sauce, peas, cooked salmon, and pineapple.
7. Toss until everything is hot and well combined.
8. Top the fried rice with sliced green onions. Serve with Sriracha sauce.