

# Sushi Rice & Hot-smoked Salmon Salad



**Serves 2**

**Prep 10 mins**

**Cooking 20 mins**

**Easy**

## **Ingredients**

100g sushi rice  
2 tbsp wine vinegar  
2 tbsp golden caster sugar  
1 tbsp soy sauce  
1 large carrot, shredded or spiralised  
8 radishes, sliced  
1/4 red onion, sliced  
50g edamame or beans, blanched and drained  
150g hot-smoked salmon, flaked into big chunks  
black or white sesame seeds for sprinkling

1. Wash the sushi rice in water then drain and repeat a couple of times to get rid of some starch. Put in a pan with 300ml water. Bring to the boil then cover and lower the heat. Cook for 12-15 minutes until the water is absorbed. Tip out onto a plate and cool.
2. Heat the vinegar, sugar and soy sauce in a small pan until the sugar melts.
3. Put the carrot, radish and onion in a bowl with half the vinegar mix. Toss together. Sprinkle the rest over the rice and mix. Arrange the rice on plates with the pickled veg, edamame and salmon and finish with sesame seeds.