



Servings 4

Prep Time 20 min

Cooking Time 10 min

## White Perch California Bowl



### Ingredients

8 white perch fillets, boneless

Kosher salt

Freshly cracked pepper

2 tsp. dark soy sauce

2 tbs. vegetable oil

4 servings of sushi rice

Seasoned rice vinegar, to taste

1/3 cup of Kewpie mayonnaise

4 tsp. sriracha, or to taste

1 to 2 avocados, sliced

2 packs of nori (seaweed) snacks

1 carrot, peeled and julienned

Half a hot house cucumber, large diced

Toasted sesame seeds

Togarashi, optional

### Directions

#### Step 1

Follow package directions to cook sushi rice. Stir in seasoned rice vinegar to taste, about 1 tablespoon or so. Keep rice warm.

#### Step 2

In a medium mixing bowl, combine dark soy sauce and vegetable oil. Season white perch with salt and pepper, and add it to the soy-oil mixture to coat. Keep cold while you prep remaining ingredients.

#### Step 3

In a zip-top bag, add Kewpie mayo and sriracha. Close the bag and massage to evenly combine. Set aside and keep cold.

#### Step 4

In a nonstick skillet, cook fish over medium heat until cooked through and browned on both sides.

#### Step 5

Assemble the bowls with desired amounts of warm sushi rice, crumbled sheets of nori, julienned carrot, diced cucumber and sliced avocado. Add fish to the bowls and sprinkle with sesame seeds and togarashi. Snip a corner of the zip-top bag of spicy mayo and use it to drizzle on top of the bowls.

