

Cheetos® Flamin' Hot® Salmon and Rice Bowl

Ingredients

- 8oz Leftover cooked salmon fillets, flaked
- 2 cups Leftover cooked white rice
- 1/4 cup Japanese mayonnaise (such as Kewpie)
- 2 tbsp Soy sauce
- 1 tbsp Sriracha hot sauce
- 3/4 cups crushed, divided CHEETOS® Crunchy FLAMIN' HOT® Cheese Flavored Snacks
- 1 Ripe avocado, peeled, halved, pitted and sliced
- 2 Scallions, thinly sliced
- 8 Large seaweed (nori) sheets

How to make it

1. In medium bowl, stir together salmon, rice, mayonnaise, soy sauce and sriracha. Stir in 1/2 cup Cheetos® Crunchy Flamin' Hot® Cheese.
2. Divide mixture evenly among 4 serving bowls. Top with avocado, scallions and remaining Cheetos® Crunchy Flamin' Hot® Cheese. Serve with seaweed sheets for wrapping salmon mixture.



PREP
TIME
15 minutes



COOK
TIME
0 minutes



TOTAL
TIME
15 min



SERVING
4

Made with