Quick Sashimi Meal

NIBBLEDISH CONTRIBUTOR

Ingredients

I know, this isn't a completely legit recipe because it's pretty much taking lots of shortcuts, but hey, if you want a quick and tasty meal, this always works. Not much cooking involved.

- Soy sauce
- Scallions (green onion)
- Cooked jasmine rice
- Fresh sashimi (yellowtail, salmon, tuna, etc.)

Instructions

Buying tip

1. You can probably find sashimi at Asian markets near the fish and meat aisle. If the fish is watering, does not look healthy in color, or even smells (that should be obvious), don't buy it. You're more likely to greet some Pepto Bismal right after your meal instead of a food coma.

Prep & Cooking

1. Cook rice in a rice cooker, if not, use a pot over medium heat. Proportions of rice and water should be about the same (for the rice cooker). If you're using the stovetop, add more a little more water than the amount of rice you're using.
2. Slice the onions and set aside in a small dish.

3. Pour soy sauce into another small dish.
4. Slice fish accordingly, I usually like to keep it to a centimeter thick or so.

Serve it!

1. Once the rice is cooked, spoon it into a bowl.
2. Eat with the fish and scallions.
3. Use soy sauce for extra flavor if it's too plain for your taste.
4. Take time to savor the taste and enjoy!