



**BRISTOL BAY**  
SOCKEYE SALMON

## **SALMON FRIED RICE WITH PINEAPPLE & BACON**

**SERVINGS: 4**

### ***Ingredients:***

2 cups leftover steamed white rice, cold

3 tablespoons toasted sesame oil

1/2 cup chopped onion

3 tablespoons soy sauce

1 cup frozen peas

1 cup cooked Bristol Bay Sockeye Salmon  
(optional substitute: canned or smoked  
salmon), flaked

4 slices bacon, crisp cooked and crumbled

1/2 cup canned pineapple tidbits, drained

Salt

1/4 cup green onions, sliced

Sriracha sauce, for serving

### ***Directions:***

- 1** Heat the sesame oil in a large non-stick skillet over medium-high heat. Saute the onion until tender, about 2 minutes.
- 2** Add the cold rice to the pan and break it apart so it is covering the surface area of the pan. Cook undisturbed until golden and slightly crisp underneath, about 90 seconds. Stir the rice and allow to cook undisturbed again, another 90 seconds, adding more oil as necessary to prevent sticking. Repeat a third time or until most of the rice is golden with crispy edges.
- 3** Stir in the soy sauce, peas and carrots, cooked salmon, bacon, and pineapple. Toss in the hot pan until everything is hot and well combined. Season generously with salt to taste. Top the fried rice with sliced green onions. Serve with Sriracha sauce on the side.

Find more delicious wild sockeye salmon recipes at  
[www.bristolbaysockeye.org](http://www.bristolbaysockeye.org).