

# Salmon Poke With Macadamia Nuts and Fried Shallots

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| ☰ Tags          | Fish  |
| 🔗 Link          | <a href="https://www.serious-eats.com/salmon-poke-macadamia-nut-fried-shallot-recipe">https://www.serious-eats.com/salmon-poke-macadamia-nut-fried-shallot-recipe</a> |
| ☰ Author   Book | J. Kenji López-Alt   Serious Eats   |
| ☰ Quantity      | 4 to 6 servings   |

Salmon isn't a Hawaiian fish, but it's still great in *poke*, the Hawaiian raw-fish salad. Because of its fattier texture and more robust flavor, salmon can stand up to some stronger mix-ins at the poke bar.

## Ingredients:

- 1 tablespoon (15ml) vegetable or canola oil
- 1/2 cup roughly chopped macadamia nuts (about 2.5 ounces; 70g)
- 12 ounces (340g) raw, skinless sashimi-grade salmon, cut into 1/2-inch cubes
- 3 ounces (85g) sweet onion, such as Maui or Vidalia, cut into 1/4-inch dice
- 1 scallion, thinly sliced
- 1 teaspoon (about 3g) white or black sesame seeds, or a mix
- 2 tablespoons store-bought or homemade fried shallots (about 1/2 ounce; 15g)
- 4 teaspoons (20ml) soy sauce, more or less to taste
- 2 teaspoons (10ml) toasted sesame oil, more or less to taste
- 1 teaspoon (5ml) chili garlic sauce, more or less to taste
- Kosher salt
- Steamed rice (if eating as a meal)

## Instructions:

1. Heat vegetable oil and macadamia nuts in a small skillet over medium heat. Cook, tossing and stirring frequently, until nuts are golden brown on most surfaces, about 5 minutes. Transfer to a paper towel-lined plate and allow to cool for 5 minutes. Transfer to a large bowl.
2. Add salmon, onion, scallion, sesame seeds, shallots, soy sauce, sesame oil, and chili garlic sauce to bowl. Season with a small pinch of kosher salt and gently fold to combine. Taste and adjust with more soy sauce, sesame oil, or chili garlic sauce as desired. Let stand 5 minutes at room temperature, then serve on its own or on top of steamed rice.