



Sushi bake
RECIPE

Sushi bake



COOK TIME 15 min
PREP TIME 5 min
MAKES 4 servings

Sushi bake is a deconstructed alternative to sushi rolls. With our Organic Aromatic Jasmine Rice, this recipe is perfect for weeknight meals and lazy weekends.

INGREDIENTS

- 2 packages of SEEDS OF CHANGE™ Organic Aromatic Jasmine Rice
- 1 lb. sustainable harvest shrimp, precooked
- 3 tbsps. Japanese mayo
- 1 tbsp. sriracha sauce
- 1 tbsp. toasted sesame seeds
- 2 packages seaweed snacks
- 1/2 cup scallions, chopped
- 1 large cucumber, diced
- 1/4 cup radish, cut into matchsticks
- 1 large avocado, diced
- 1 tbsp. organic tamari soy sauce, reduced sodium

DIRECTIONS

1. Preheat oven to 375°F. Prepare Seeds of Change Jasmine Rice according to pack instructions and spread out into the bottom of a baking dish.
2. Mix together shrimp, mayo and sriracha. Spoon evenly onto the layer of rice.
3. Bake for about 10-15 minutes.
4. Remove from oven, drizzle with soy sauce and top with chopped cucumbers, avocado, radish, scallions, and a sprinkle of sesame seeds. Eat bites with seaweed snacks if desired!

NUTRITION INFO

Column 1	Column 2
Servings	4
Calories (per serving)	490
Total Fat	20g
Saturated Fat	3g
Trans Fat	0g
Total Fat % DV	26%
Saturated Fat % DV	14%
Trans Fat % DV	0%
Cholesterol	185mg
Cholesterol % DV	62%
Sodium	480mg
Sodium % DV	21%
Total Carbohydrate	51g
Dietary Fiber	Dietary Fiber
Sugars	2g
Total Carbohydrates % DV	19%
Dietary Fiber % DV	18%
Protein	30g
Vitamin A	N/A
Vitamin C	N/A
Calcium	8%
Iron	15%

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[Simple spicy tofu sushi](#)

Cook time

1.5 min

Prep time

10 min



Coconut ginger vegetable curry

Cook time

20 min

Prep time

20 min



Kimchi rice bowl

Cook time

5 min

Prep time

5 min



Fabulous fried rice

Cook time

6 min

Prep time

30 min

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