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%

You might also love...



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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