

Spicy Shrimp Sushi Bowls

Serves 4

Active Time 30 minutes

Total Time 45 minutes

1 1/4 cups sushi rice
2 Tbsp seasoned rice vinegar
1/2 tsp kosher salt, divided
1 lb peeled and deveined large shrimp
1 cup halved and sliced English cucumber (from 1 cucumber)
1/2 tsp toasted sesame oil
3 Tbsp mayonnaise
1 1/2 tsp sriracha
1.16 oz sea-salt roasted seaweed snacks, thinly sliced (about 3/4 cup)
1/2 cup pickled onion (from a 16 oz jar)
1 avocado, chopped (about 3/4 cup)
Toasted sesame seeds and sliced scallion, for garnish

Cook rice according to package directions. Stir in vinegar and 1/4 teaspoon salt into rice; divide rice among 4 bowls. Let cool 10 to 15 minutes.

Meanwhile, bring a large pot of water to a boil over high. Stir in shrimp; remove from heat and let stand, uncovered, until pink, about 3 minutes. Drain and transfer to a plate. Refrigerate, uncovered, until completely cool, 15 to 20 minutes.

While rice and shrimp cool, stir together cucumber, oil, and remaining 1/4 teaspoon salt in a medium bowl. Stir together mayonnaise and sriracha in a separate bowl.

Stir chilled shrimp into sriracha mayonnaise. Top rice bowls with shrimp mixture, cucumber mixture, seaweed snacks, avocado, and onion. Garnish with sesame seeds and scallion.