

Plate Dream

Spicy Shrimp Sushi Stacks – Easy Dinner

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Japanese-American Fusion** Cuisine

Ingredients

Main Components

- [ ] 1 cup sushi-rice
- [ ] 1 ¼ cup water
- [ ] 2 tbsp rice vinegar
- [ ] 1 tsp sugar
- [ ] ½ tsp salt
- [ ] 12 large shrimp, peeled and deveined
- [ ] 1 tbsp sriracha
- [ ] 1 tbsp lime juice
- [ ] 2 tbsp mayonnaise
- [ ] 4 sheets nori, cut into 4-inch squares
- [ ] 1 ripe avocado, sliced
- [ ] ½ cucumber, thinly sliced
- [ ] 1 tbsp toasted sesame seeds
- [ ] Micro-greens for garnish

Sauce

- [ ] 2 tbsp mayonnaise
- [ ] 1 tsp sriracha
- [ ] ½ tsp lime zest
- [ ] 1 tsp honey

Instructions

1. Rinse the sushi-rice under cold water until the water runs clear; combine with water in a pot, bring to a boil, then cover and simmer 12 minutes.
2. While the rice cooks, whisk together rice vinegar, sugar, and salt; stir into the hot rice, then spread the rice on a tray to cool.
3. In a bowl, toss the shrimp with sriracha and lime juice; heat a skillet over medium-high, sear shrimp 1-2 minutes per side until pink and fragrant.
4. Mix the sauce ingredients until smooth; set aside.
5. To assemble, place a nori square on a plate, spread a thin layer of rice, add a slice of avocado, a few cucumber ribbons, a couple of shrimp, and drizzle with sauce. Repeat to build a second layer, finish with sesame seeds and micro-greens.

Nutrition per serving

320 kcal	18 g	38 g	11 g
Calories	Protein	Carbs	Fat

Tips & notes

- Keep the sauce on the side until the final moment to maintain nori crunch.
- If you prefer less heat, reduce sriracha to half a teaspoon.
- For extra flavor, sprinkle a pinch of furikake over the rice before layering.