

Salmon Sushi Cups

Ingredients

- 1 lb Salmon (cubed)
- 1 T Soy Sauce
- 4 T Japanese Mayonnaise
- 1 T Sriracha
- 1 t Sesame Oil
- 1 1/2 c Sushi Rice (cooked)
- 1/2 T Rice Vinegar
- 1 t Sugar
- 3 Seaweed Sheets (cut into quarters)
- 2 Green Onions (chopped)
- 1/2 Persian Cucumber (sliced)
- 1 Avocado (sliced)
- 1 t Wasabi

Instructions

1. In a small microwave-safe bowl, combine rice vinegar and sugar. Microwave for about 30 seconds, or until the sugar is dissolved. Pour the vinegar mixture over the sushi rice and mix until well combined, set aside.
2. In a bowl, combine cubed salmon, soy sauce, 1 tablespoon Japanese mayo, sriracha, 1 green onion, wasabi, and sesame oil. Mix until well combined. Set aside. Preheat the oven to 400 degrees.
3. Lightly grease a 12 capacity muffin tin with cooking spray. Add a spoonful of sushi rice onto the center of each nori square, then press it down lightly into each muffin tin insert. Repeat until the muffin tin is full.
4. Add a layer of salmon mixture on top of the rice. Bake in the oven at for 15 minutes, or until

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the salmon is cooked through and the tops are slightly golden brown.

5.Remove the sushi cups from the oven and let them cool for a few minutes. Transfer cups to a serving dish.

6.Add a dollop of the remaining Japanese mayo to each cup. Garnish with a slice of cucumber and avocado plus a sprinkling of the rest of the green onions. Serve immediately and enjoy!