

# Volcano Shrimp Bake

## Ingredients

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2 c Sushi Rice (cooked)  
12 oz Shrimp (cut into bite-sized pieces)  
1 T Olive Oil  
2 clv Garlic (minced)  
0 ds Salt  
0 ds Ground Black Pepper  
1/2 c Japanese Mayonnaise  
1 T Honey  
1 T Sriracha  
2 T Furikake  
1 Avocado (diced)  
1 T Unagi Sauce  
3 Seaweed Packs  
1 Green Onion (sliced)

## Instructions

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- 1.Spray an 8" square baking pan with cooking spray. Spread the sushi rice at the bottom of the pan. Sprinkle 1 tablespoon of furikake on top of rice then set aside.
- 2.Preheat oven to 400 degrees. In a medium bowl add Japanese mayonnaise, honey, and Sriracha then mix well with a spatula. Set aside.
- 3.In a medium pan add olive oil and heat on medium heat. Once hot add garlic and stir-fry until fragrant. Add shrimp and season with a dash of salt and pepper. Cook for a couple of minutes then transfer to mayonnaise mixture.
- 4.Mix the shrimp in the mixture until well coated then transfer on top of the rice. Place pan into oven and bake for 10 minutes.
- 5.Take the pan out of the oven and top with

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another tablespoon of furikake. Sprinkle with avocados and green onions. Drizzle with unagi sauce on top. Serve immediately with seaweed.