

# 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.