Salmon Sushi Bake

Ingredients

1 1/2 c Sushi Rice
1 1/2 c Water
2 1/2 T Rice Vinegar
2 t Sugar
1/2 t Salt
6 oz Imitation Crab
8 oz Salmon (skinless)
5 T Japanese Mayonnaise
1 T Sriracha
2 Green Onions (chopped)
1/4 c Unagi Sauce
2 T Furikake
4 Seaweed Sheets
1 Avocado (cubed)
1 Persian Cucumber (chopped)

Instructions

1.Rinse the rice in cold water, mix it up with your hands, and drain the water. Do this three times. You want the water to run clear after rinsing. Add the rice and water into a rice cooker and press start.
2.When rice is finished cooking, add rice vinegar, sugar, and salt. Gently fold the rice to mix all the ingredients together. Set aside and allow to cool.
3.Chop the imitation crab into small pieces. Place in a medium bowl. Chop the salmon into small chunks and add it into the same bowl. Next, add the 1/4 cup mayonnaise, Sriracha, and the whites of the chopped green onion into the bowl. Gently stir to combine all the ingredients. Set aside.
4.Preheat oven to 400Â°F. In an 8Ã—8 dish, take

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all the sushi rice and spread it onto the bottom of the dish. Wet your fingers and use them to create an even layer of rice in the pan.
5.Next, sprinkle over the furikake so there's an even layer on top of the rice. Evenly spread a layer of the salmon mixture over the rice. Pop the dish onto the middle rack of the oven for 15 minutes, or until the salmon is fully cooked.
6.Remove the dish from the oven. Drizzle unagi sauce and 1 tablespoon mayonnaise. Top with green onions, avocado, cucumbers, and a sprinkle of furikake. Serve with roasted seaweed. Enjoy!