

Zucchini Bread Recipes

Spicy Shrimp Sushi Stacks

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**Japanese** Cuisine

Ingredients

Main Ingredients

- [ ] 12 large shrimp, peeled and deveined
- [ ] 1 cup cooked sushi rice
- [ ] 2 sheets nori, cut into 2-inch squares
- [ ] 1 ripe avocado, sliced thin
- [ ] 2 tbsp mayonnaise
- [ ] 1 tbsp sriracha
- [ ] 1 tsp sesame seeds, toasted
- [ ] 2 tsp rice vinegar
- [ ] 1 tsp soy sauce (low-sodium)
- [ ] 1 tsp lime zest

For the Sauce

- [ ] 2 tbsp mayonnaise
- [ ] 1 tbsp sriracha
- [ ] 1 tsp honey (optional for balance)

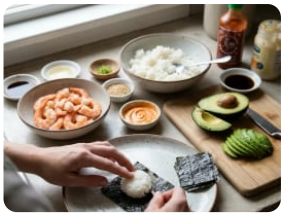
Instructions

1. Rinse the sushi rice until water runs clear, then cook with a splash of rice vinegar; let it cool slightly.

2. In a bowl, whisk together mayonnaise, sriracha, and honey; toss the shrimp in the sauce and let sit for 5 minutes.



3. Lay a nori square on a plate, spoon a small mound of rice onto it, and press gently to shape.



4. Top the rice with a slice of avocado, a few coated shrimp, drizzle extra sauce, and finish with sesame seeds and lime zest.



5 Repeat to build four stacks, serve immediately while the nori stays crisp.



Nutrition per serving

280 kcal	22 g	30 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer less heat, reduce the sriracha or omit the honey.
- A squeeze bottle helps control sauce drizzles.
- For extra crunch, add thin cucumber ribbons between layers.