

Treasure Barrel

# Spicy Shrimp Sushi Stacks – Quick Comfort

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| **15 min**<br>Prep time | **15 min**<br>Cook time | **30 min**<br>Total time |
| **4**<br>Servings | **Easy**<br>Difficulty | **Japanese**<br>Cuisine |

## Ingredients

### Main Components

- [ ] 1 lb shrimp, peeled and deveined
- [ ] 2 cups cooked sushi rice
- [ ] 1/4 cup rice vinegar
- [ ] 1 tbsp sugar
- [ ] 1 tsp salt
- [ ] 1 avocado, sliced
- [ ] 1 small cucumber, julienned
- [ ] 2 tbsp toasted sesame seeds

### Chili-Lime Glaze

- [ ] 2 tbsp sriracha
- [ ] 1 tbsp lime juice
- [ ] 1 tsp honey
- [ ] 1 tsp soy sauce
- [ ] 1 clove garlic, minced

## Instructions

1. Cook the sushi rice according to package, then stir in rice vinegar, sugar, and salt; let it cool slightly.
2. Pat the shrimp dry, season lightly, then sear in a hot skillet with a splash of oil for 2-3 minutes per side.
3. Mix sriracha, lime juice, honey, soy sauce, and minced garlic; pour over the shrimp and toss until coated, cooking another minute.
4. To assemble, place a mound of rice on a plate, add a cucumber ribbon, top with glazed shrimp, then a slice of avocado; finish with sesame seeds and a drizzle of extra glaze.
5. Serve immediately, optionally with a side of pickled ginger or a light salad.

### Nutrition per serving

| 380 kcal | 28 g | 45 g | 10 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If the rice feels too sticky, add a tiny splash of water while fluffing.
- For extra aroma, lightly toast the sesame seeds before sprinkling.
- Adjust the heat by adding more or less sriracha; the glaze balances sweet and spicy.