

Choco Fever Dream

Spicy Shrimp Sushi Stacks – Easy Snack

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**Japanese** Cuisine

Ingredients

Main Ingredients

- [ ] 12 large shrimp, peeled and deveined
- [ ] 1 cup sushi rice
- [ ] 2 tbsp rice vinegar
- [ ] 1 tsp sugar
- [ ] 1/2 tsp salt
- [ ] 1 avocado, sliced
- [ ] 4 sheets nori, cut into strips
- [ ] 2 tbsp mayonnaise
- [ ] 1 tbsp sriracha
- [ ] 1 tsp lime juice
- [ ] 1 tsp toasted sesame seeds

For the Shrimp Glaze

- [ ] 2 tbsp soy sauce
- [ ] 1 tbsp honey
- [ ] 1 tsp grated ginger
- [ ] 1 tsp chili flakes

Instructions

1. Rinse the sushi rice until water runs clear, then cook according to package instructions.
2. While rice cooks, whisk together soy sauce, honey, ginger, and chili flakes; toss the shrimp in the mixture.
3. Heat a non-stick pan over medium-high heat; sear shrimp 1-2 minutes per side until pink and glossy.
4. Mix mayonnaise, sriracha, and lime juice to create a spicy mayo; set aside.
5. In a small bowl, combine rice vinegar, sugar, and salt; fold into cooked rice gently.
6. To assemble, place a strip of nori on a plate, add a spoonful of rice, top with shrimp, avocado slice, and drizzle spicy mayo.
7. Sprinkle toasted sesame seeds over each stack and serve immediately.

Nutrition per serving

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

Tips & notes

- If the shrimp release too much liquid, pat them dry before searing.
- Adjust the honey in the glaze if you prefer less sweetness.
- For extra crunch, toast nori strips in a dry skillet for 30 seconds.