

Sushi Bake

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-salmon-sushi-recipe>

Ingredients:

- 2 cups sushi rice
- 3 cups water
- 1/4 cup rice wine vinegar
- 1 tablespoon sesame oil
- 280 grams salmon 2 portions
- salt
- pepper
- 1 teaspoon olive oil
- 1 cup imitation crab meat shredded
- 250 grams cream cheese 1 block, softened at room temperature
- 1/4 cup mayonnaise
- 2 tablespoons Sriracha sauce
- seaweeds roasted
- 2 small avocado sliced
- Sriracha sauce
- Kewpie Mayonnaise
- seasoning furikake

Nutrition:

1. Calories: 930 calories
2. Carbohydrate: 98 grams
3. Cholesterol: 110 milligrams
4. Fat: 49 grams
5. Fiber: 11 grams
6. Protein: 27 grams
7. SaturatedFat: 16 grams
8. Sodium: 770 milligrams
9. Sugar: 7 grams

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