

Aburi-Style Smoked Salmon Oshi Sushi

Yield: 16 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/smoked-eel-recipe-swedish>

Ingredients:

- 2 cups sushi rice short-grained Japanese rice, washed well, to remove any excess starch and drained
- 1 3/8 tablespoons rice vinegar sushi
- 1/2 tablespoon granulated sugar
- 5 1/4 ounces smoked salmon
- 1 jalapeno thinly sliced
- 1 avocado thinly sliced
- 1 package eel unagi
- wasabi
- soy sauce

Nutrition:

1. Calories: 130 calories
2. Carbohydrate: 23 grams
3. Cholesterol: 5 milligrams
4. Fat: 2.5 grams
5. Fiber: 2 grams
6. Protein: 4 grams
7. Sodium: 260 milligrams
8. Sugar: 1 grams

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