

Wasabi Shrimp with Avocado on Rice Cracker

Yield: 8 min
Total Time: 15 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-baked-rice-cracker-recipe>

Ingredients:

- 1 stalk green onion green part only
- 1 tablespoon soy sauce
- 2 teaspoons sesame seeds
- 1 teaspoon wasabi paste prepared, or more
- 1/4 teaspoon salt sesame oil, and freshly ground black pepper, to taste
- 1/2 pound cooked shrimp peeled, deveined and chopped
- 1/2 stalk green onions chopped thinly
- 1/4 red pepper or red chili, finely minced
- 2 avocados ripe, 1/2 lime, squeezed
- 24 rice crackers

Nutrition:

1. Calories: 120 calories
2. Carbohydrate: 6 grams
3. Cholesterol: 55 milligrams
4. Fat: 8 grams
5. Fiber: 4 grams
6. Protein: 7 grams
7. SaturatedFat: 1 grams
8. Sodium: 250 milligrams
9. Sugar: 1 grams

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