

TikTok Shrimp Sushi Bake Cups

Savannah · 30/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

6

Description

We swapped in shrimp for salmon in this take on the viral TikTok sushi bake trend. These are great appetizers to serve at a cocktail party as well as a meal with a light cucumber salad on the side. If you aren't a fan of nori, try these using wonton wrappers instead.

Ingredients

- - cooking spray - 3 sheets nori (dry seaweed)
- quartered - 1 ½ cups warm cooked sushi rice - 1 teaspoon seasoned rice vinegar - ½ cup Japanese mayonnaise (such as Kewpie®) - 1 tablespoon Sriracha chile sauce - 1 tablespoon seasoned rice vinegar - 1 tablespoon soy sauce - 1 pound uncooked medium shrimp
- peeled and deveined - ½ cup seasoned panko bread crumbs - 1 tablespoon canola oil - ½ tablespoon white sesame seeds
- toasted - ½ tablespoon black sesame seeds - 2 tablespoons thinly sliced scallions - ½ avocado
- finely chopped

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Lightly spray a muffin tin with cooking spray. Spread rice in an even layer on a rimmed baking sheet to cool slightly
2. and sprinkle with 1 teaspoon of the rice vinegar. Stir together mayonnaise
3. Sriracha
4. and remaining 1 tablespoon rice vinegar in a medium bowl
5. until combined. Transfer 1/4 cup of the mayonnaise mixture to a separate small bowl; reserve for later. Stir soy sauce into remaining mayonnaise mixture in medium bowl; stir in shrimp until coated. Place a nori square into each prepared muffin cup. With damp hands
6. toss rice on rimmed baking sheet to separate grains. Top each nori square with about 2 1/2 tablespoons of rice
7. and press into bottom of muffin cup. Top each with about 3 shrimp; discard any remaining mayonnaise mixture from bowl of shrimp. Stir together panko and canola oil in a small bowl. Bake shrimp cups in preheated oven 8 minutes; remove from oven
8. and sprinkle with a large pinch of panko mixture. Return to oven
9. and bake until shrimp are cooked through and panko is golden
10. 6 to 7 minutes longer. Carefully remove cups from muffin tin and place on a platter. Drizzle with reserved mayonnaise mixture
11. sprinkle with white and black sesame seeds and scallions; top with avocado. Serve hot. Cook's Note I used 8-inch square nori sheets for this recipe.