

Helergon Kitchen

Spicy Shrimp Sushi Stacks – Easy Weeknight Dinner

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**Japanese-American** Cuisine

Ingredients

Main Ingredients

- [ ] 1 cup short-grain sushi rice
- [ ] 1 1/2 cups water
- [ ] 2 tbsp rice vinegar
- [ ] 1 tsp sugar
- [ ] 1/2 tsp salt
- [ ] 12 large shrimp, peeled and deveined
- [ ] 1 tbsp chili paste
- [ ] 1 tbsp honey
- [ ] 1 tsp sesame oil
- [ ] 1 ripe avocado, sliced
- [ ] 1 tbsp toasted sesame seeds
- [ ] 1 green onion, thinly sliced
- [ ] Lime wedges for serving

Instructions

1. Rinse the rice until the water runs clear; combine with water in a pot, bring to boil, then cover and simmer 12 minutes. Remove from heat and let sit 10 minutes.
2. While rice cooks, whisk together chili paste, honey, sesame oil, and a splash of soy sauce. Toss the shrimp in the mixture.
3. Heat a skillet over medium-high heat; add the shrimp and sear 2-3 minutes per side until pink and glossy. Remove and set aside.
4. Mix rice vinegar, sugar, and salt; gently fold into the warm rice. Let cool slightly.
5. To assemble, place a spoonful of rice in a shallow bowl, top with a shrimp, a slice of avocado, sprinkle sesame seeds and green onion, finish with a squeeze of lime.

Nutrition per serving

320 kcal	22 g	38 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer less heat, reduce the chili paste or add extra honey.
- For extra crunch, drizzle a few drops of toasted sesame oil just before serving.
- Feel free to add a thin slice of cucumber for extra freshness.