
Easy Salmon Sushi Bake

Description

Your favorite sushi, but make it baked. This Easy Salmon Sushi Bake is packed with creamy, spicy, savory goodness—layered with rice, veggies and topped with unagi sauce. Just bake, scoop and wrap it with seasoned nori!

Total time: 45 min Yield: 4 servings

Ingredients

- 1 1/2 lb fresh salmon (cut into small cubes, making 4 cups)
- 1/2 cup Japanese mayo
- 2 Tbsp sriracha hot sauce (optional)
- 2 Tbsp minced garlic (divided)
- 2 Tbsp oyster sauce (divided)
- 1 Tbsp minced ginger
- 1/2 cup green onions (chopped)
- 1 lemon (zested)
- 1 Tbsp toasted sesame seeds
- 1 Tbsp sesame oil
- 1 small onion (small dice)
- 1 pkg Bunashimeji mushrooms
- 2 cup shelled edamame (defrosted & dry)
- 2 pkg precooked sticky white rice (7.4 oz each) or 2 cups cooked rice
- 1/2 cup furikake seasoning
- unagi sauce
- seasoned nori (for serving)
- 8.5" x 8.5" baking dish

Prep Time: 30 min Cooking Time: 15 min Total Time: 45 min

Instructions

Preheat the oven to 450°F. In a bowl, mix the Japanese mayo, sriracha (if using), 1 tbsp. of garlic, 1 tbsp. of oyster sauce, ginger, green onions, lemon zest and sesame seeds. Add the diced salmon and mix well; set aside.

In a sauté pan over high heat, warm the sesame oil, then cook the onion, mushrooms and remaining garlic for two to three minutes until softened. Add the remaining oyster sauce and the edamame; cook for another minute, then remove from heat.

Microwave the rice according to package instructions, then press it evenly into an 8.5" x 8.5" baking dish. Sprinkle the rice with furikake, layer on the mushroom-edamame mixture, then top with the salmon mixture. Drizzle with unagi sauce to taste. Bake for 10 to 15 minutes, or until the salmon is cooked to your liking. Serve warm with seasoned nori on the side.

Recipe brought to you by:

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