

# Sushi bake

2 cups uncooked sushi rice (to make 5-6 cups cooked rice)

1 tsp sesame oil

2 tbsp seasoned rice vinegar

1 tsp sugar

1 lb seafood (imitation crab, cooked salmon, salad shrimp, or a mix, etc.), in small pieces or flakes

2 tbsp sriracha

3-4 scallions

1 cup vegan mayo

Furikake rice seasoning

For serving: avocado slices, cucumber slices, lettuce, and/or seaweed sheets

## Directions

1. Prepare rice according to package directions. Add oil, vinegar, and sugar, and mix well.
2. While rice is cooking, prepare seafood mixture separately. Add seafood, sriracha, scallions, and mayo to a bowl and mix thoroughly.
3. To assemble, spread rice in a greased 9x13 baking dish. Sprinkle with furikake seasoning – this is where much of the flavor comes from, so don't skimp. Spread seafood mixture evenly over the top. Sprinkle again with furikake seasoning and top with sriracha and/or mayo drizzle.
4. Bake at 400°F for 15-20 min.
5. To serve: Can be eaten like a casserole, topped with vegetables, or scooped into lettuce leaves and eaten like a wrap.