

Sushi Stacks



Servings:

4

Prep Time:

5 minutes

Cook Time:

25 minutes

Ingredients

- 1 cup **Uncooked Sushi Rice**, rinsed
- 2 cups **Water**
- 2 tbsp **Unseasoned Rice Vinegar**
- ½ - 1 tbsp **Sugar**
- ½ - 1 tsp **Salt**
- 1 cup **Diced Avocado**
- 1 cup **Diced Cucumber**
- ½ **Lime**, juiced
- ½ lb **Cooked Shrimp**, diced
- 2-3 tbsp **Sir Kensington's Gochujang Everything Sauce**
- Garnish: **Sesame Seeds**

Method of Preparation

Step 1

Rinse rice. Add water and rice to a stock pot. Bring to a boil, cover and reduce heat to a simmer.

Cook until tender and water has been absorbed.

Step 2

Remove from heat and mix in rice vinegar, salt and sugar.

Set aside to cool.

Step 3

Mix avocado, cucumber and lime juice together.

Step 4

Mix the shrimp and Sir Kensington's sauce together.

Step 5

Grease the inside of a 1 cup measuring cup.

Place shrimp in the bottom of the cup.

Step 6

Follow with a layer of the avocado/cucumber mix.

Step 7

Lastly, add the white rice (about ½" thick layer). Using a spatula, press down on the rice.

Step 8

Flip the measuring cup over, tapping the bottom. Slowly lift away from the stack.

Step 9

Garnish with sesame seeds.

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