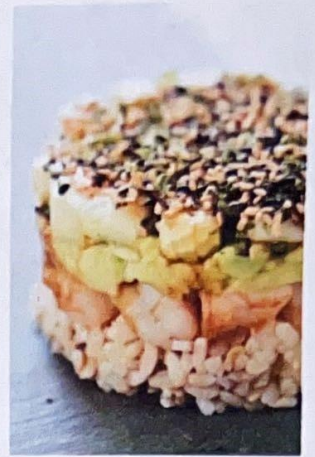


# Spicy California Shrimp Stack

★★★★★ 4.98 from 96 votes

These EASY shrimp stacks will satisfy your sushi craving, and they taste SO GOOD! Layered with cucumber, avocado, shrimp and brown rice, then topped with a spicy mayo – YUM!



TOTAL TIME:  
30 mins

YIELD: 4 servings COURSE: Appetizer, Lunch CUISINE: Chinese, Japanese

## Ingredients

- 1 1/3 cups cooked short-grain brown rice (from 1/2 cup uncooked)
- 2 tablespoons rice vinegar
- 8 ounces cooked shrimp (peeled and tails removed)
- 1 cup diced cucumber (about 1 small)
- 1 teaspoon chopped fresh chives
- 1/2 cup mashed avocado (about 1 medium)
- 4 teaspoons Furikake (such as Eden Shake or use sesame seeds)
- 4 teaspoons reduced-sodium soy sauce (or gluten-free)
- 4 teaspoons mayonnaise
- 1 teaspoon sriracha sauce

## Instructions

1. Cook rice according to package directions, omitting salt and oil. When rice is done, add rice vinegar and stir. Evenly spread rice on a sheet pan to cool.
2. Cut shrimp into 1-inch cubes. In a small bowl, combine cucumber and chives. In another small bowl, combine mayonnaise and sriracha sauce.
3. Using a 1 cup dry measuring cup, layer 1/4 cup cucumber, then 2 tablespoon of avocado, then 1/4 of the shrimp, and 1/3 cup rice.
4. Carefully turn the cup upside down to turn the stack out onto a plate, lightly tapping the bottom of the cup if necessary. Sprinkle with Furikake and drizzle with 1 teaspoon soy sauce and sriracha mayonnaise.
5. Repeat with remaining ingredients.

## Nutrition

Serving: 1stack, Calories: 225kcal, Carbohydrates: 23g, Protein: 10g, Fat: 11g, Cholesterol: 73mg, Sodium: 662mg, Fiber: 4g, Sugar: 2g - WW Points: 5

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