

# Sushi Bake Recipe

(it's essentially an open-face California roll)

Submitted by

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## Ingredients:

- 1lb imitation crab meat
- 1lb mini shrimps
- ¾ cup of Mayo
- ½ cup of Sour Cream (if desire to be healthier, you can substitute with Greek yogurt)
- 2 cups of cooked rice (white or brown or a mix of both)
- 2 table spoon of Mirin
- Masago/Tobiko
- Rice Seasoning Furikake
- Seaweed

## Steps:

1. Cook rice, have it ready
2. Finely chop the imitation crab meat and shrimps together, put them in a big bowl.
3. Mix in the mayo and sour cream or Greek yogurt
4. Pour Mirin into rice in a separate bowl, once mix well then spread rice flat on a baking tray
5. Add the crab meat/shrimp mixture evenly on top of rice
6. Sprinkle Furikake on top
7. Bake at 375F for 15 mins
8. Finish off by sprinkling Masago on top
9. Scope rice mixture and wrap seaweed then eat together, enjoy!
10. Optional: you can mix soy sauce and wasabi together as a dipping sauce if you'd like, but not necessary

