



california roll shrimp stacks;

1. (kahl-ee-for'nya rohl shrymp stah'k) *noun*. Layers of rice, shrimp, avocado, cucumber, and topped with spicy sriracha.
2. Produces 3 servings.
3. Preparation 40 mins.
4. Oven temperature set to --.

Ingredients;

Shrimp Stacks

- 2 c. brown rice, soaked
- 2 tsp. rice vinegar
- 1 lb. shrimp
- 2 Tbsp. olive oil
- 1 medium avocado, diced
- 1 small cucumber, diced

Sriracha Mayo

- 3 Tbsp. mayonnaise
- 2 tsp. sriracha
- 1 tsp. soy sauce
- sesame seeds (optional)
- scallions (optional)

Instructions;

1. Wash and soak the brown rice in water for at least 1+ hour. Cook in rice cooker according to directions. Remove from rice cooker and mix with rice vinegar. Set aside and allow to partially cool.
2. Meanwhile heat the oil in a pan, and add the shrimp. Cook 1-2 minutes each side, or until browned and cooked through. Remove to a paper-towel lined sheet and allow to cool.
3. Separately, dice the avocado, cucumber, and shrimp as set aside.
4. Mix together mayonnaise, sriracha, and soy sauce and set aside.
5. Begin assembling the stacks. Use a cookie cutter or biscuit cutter, layer rice, then chopped shrimp, and top with a mixture of diced cucumber and avocado.
6. Top with sriracha mayo and sprinkle with sesame seeds and/or scallions as desired.