



Salmon Sushi Bake

60 min

CA

OR

WA

4

Ingredients

- 1 14.75 oz can pink salmon or cubed pink salmon* fillet
- 1 cup short grain rice|
- 2 tbsp rice vinegar
- 1 tbsp sugar
- salt and freshly ground black pepper, to taste
- 4 tbsp cream cheese, at room temperature
- $\frac{1}{4}$ cup mayonnaise, divided
- 3 tbsp sriracha, divided
- 3 tbsp furikake, divided

zest of 1 lime

2-3 tbsp unagi (eel) sauce

2 green onions, thinly sliced

*If using fillet, any species of salmon may be used.

For serving

1 cup English cucumbers, thinly sliced

1 medium avocado, sliced

toasted nori sheets

Prep rice and salmon mixture

Preheat oven to 375° F. Lightly grease a 9x9-inch baking dish. Combine rice, 1 1/3 cups water, vinegar, sugar, and 1 teaspoon salt in a medium saucepan. Bring the rice to a boil over medium-high heat. Reduce to low, cover, and cook until water is absorbed, about 15 minutes. Remove from heat and let stand for 5 minutes. Stir together cream cheese, 2 tablespoons mayonnaise, and 2 tablespoons sriracha. Gently fold in salmon until evenly combined. Season with salt and pepper to taste. Place cooked rice into prepared baking dish. With damp hands, press rice firmly into an even layer. Sprinkle with 1 1/2 tablespoon furikake. Evenly spread salmon mixture on top of the rice. Sprinkle with remaining furikake.

Prep sauce and bake

Mix together remaining mayonnaise, sriracha, and lime zest in a small bowl until well combined. Drizzle sauce in a zigzag on top of salmon. Bake at 375° F until golden around the edges about 25 to 30 minutes. Remove from the oven and let stand for 5 minutes before slicing.

Serve

Drizzle sushi bake with unagi sauce and sprinkle with green onions. Serve with cucumbers, avocado, nori, and additional furikake.

Recipe and photo courtesy of [Alaska Seafood](#)

Species Group
Salmon