



## sriracha shrimp sushi bowls

Serves 4 to 6

~30-35 minutes (though like I said up top — the shrimp is most delicious when it marinates for anywhere from 4 to 24 hours!)

Tools:

- [Large bowl](#)
- Saucepan
- Another [large bowl](#) or a Ziploc
- Tupperware/storage container
- [Skillet](#)

*Sriracha Shrimp:*

- 1/2 cup low-sodium soy sauce
- 1/4 cup honey
- 3 tablespoons sriracha (1 tablespoon if feeding spice-averse people)
- 3 tablespoons rice vinegar
- 2 pounds peeled and deveined shrimp (preferably 21-25 per pound)
- 1 tablespoon olive oil or unsalted butter

*Sushi Rice:*

- 2 cups sushi rice
- 2 1/2 cups water (plus more for pre-rinsing the rice)
- 3 tablespoons rice vinegar
- 1 tablespoon honey
- 3/4 teaspoon kosher salt

### *Marinated Cucumbers:*

- 1 English cucumber
- 3 tablespoons rice vinegar
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 1/2 teaspoon kosher salt

### *Other Toppings:*

- Pickled sushi ginger
- 2 large avocados, small diced
- Sesame seeds (I used black and white but honestly, they don't add a ton of flavor, they're just to make things look bougie, so you can def skip this)

In a large bowl, combine **1/2 cup low-sodium soy sauce, 1/4 cup honey, 3 tablespoons sriracha (less if feeding spice-averse people), and 3 tablespoons rice vinegar**. Whisk until smooth.

Place **2 pounds peeled and deveined shrimp** in a separate large bowl or ziploc. Cover with about 1/4 cup of the **marinade** and toss to coat. Marinate at room temperature for at least 30 minutes, or in the refrigerator for up to 24 hours. (FYI, save the rest of that marinade — you'll use it as the sauce when compiling your bowls!)

### *When you're 30 minutes out from dinnertime:*

Start by rinsing and cooking the rice: Add **2 cups dry sushi rice** to a large saucepan (or whatever you use to cook rice) and cover with water. Use your hand to slosh the water and rice around then carefully drain off the water. There's no real technique here — just hold your hand over the pot so that the rice doesn't fall into the drain along with the water. Repeat this process until the water is no longer murky.

Add **2 1/2 cups water** to the saucepan and bring it to a boil over high heat. Reduce the heat to low and **cover** the pot for 15 to 17 minutes, until the liquid is absorbed and the rice is tender. Turn off the heat, leave the lid on, and let the rice continue to steam for 10 minutes.

After 10 minutes, gently stir **3 tablespoons rice vinegar, 1 tablespoon honey, and 3/4 teaspoon kosher salt** into the rice.

Meanwhile, make the marinated cucumbers: Peel **1 English cucumber** like a zebra (AKA make it look striped), cut it in half vertically and scoop out/discard the guts. Thinly slice and place in a Tupperware container (let's make it easy for if you have leftovers!). Stir in **3 tablespoons rice vinegar, 1 tablespoon soy sauce, 1 tablespoon honey, and 1/2 teaspoon kosher salt**. Marinate at room temperature if eating right away, or marinate in the refrigerator for up to 24 hours.

Finally, let's cook the shrimp! Warm a large skillet over high heat for several minutes. Melt **1 tablespoon butter or oil**. Pour off (and discard) as much of the marinade as possible, then add the shrimp to the skillet in an even layer. Cook for 1 to 2 minutes per side, until opaque all over. Serve immediately so they don't overcook!

To build your bowls: Start with a layer of **sushi rice** then throw on piles of the **shrimp, marinated cucumbers, diced avocado, and pickled ginger**. If you've got 'em, sprinkle **sesame seeds** over top. Pour your desired amount of **sauce** over top and GET IN THERE.