

Spicy Salmon Sushi Bake

Salmon sushi bake is like a deconstructed sushi roll turned casserole. It's warm, gooey, comforting, and super easy to make!

Prep Time	7 minutes
Cook Time	33 minutes
Total Time	40 minutes



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Ingredients

- 4 cups white rice, cooked (short-grain sushi rice)
- 1 lb salmon
- ½ cup cream cheese
- ½ cup Japanese mayo (+ drizzle)
- 2 tbsp sriracha (+ drizzle)
- ½ cup eel sauce (for drizzling & serving)
- ¼ cup furikake
- 2 green onions, sliced

Sushi Rice Seasoning (optional)

- 2 tsp rice vinegar
- ¼ tsp sugar
- ¼ tsp salt

Serve with:

- roasted seaweed
- cucumbers, sliced
- avocado, sliced
- spicy mayo
- eel sauce

Instructions

Baked Salmon

1. Pre-heat oven to 425°F.
2. Season salmon lightly with salt, pepper, and garlic powder.
3. Bake salmon for 20 minutes.

Sushi Bake

1. Pre-heat oven to 450°F.
2. In a bowl, mix together salmon, mayo, cream cheese, and sriracha.
3. In a 9x13 casserole dish, layer rice, furikake, and the salmon mixture. Then drizzle on sriracha, mayo, and eel sauce (save some of the eel sauce to serve on the side). Top with more furikake.
4. Bake for 10 minutes then broil for 3 minutes until top is toasty.
5. Sprinkle green onions and serve with roasted seaweed, cucumbers, avocado, spicy mayo, remaining eel sauce, and enjoy!

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