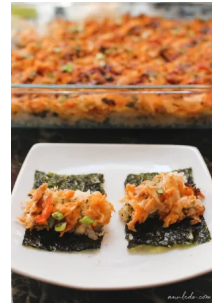


Salmon Sushi Bake

This crowd-pleasing dish is a savory and satisfying way to serve family style sushi without having to roll it. It has all the main components of the scrumptious sushi roll, but it's baked in a casserole pan!

Servings: 6



Ingredients

- 2 cups uncooked sushi rice (short grain or [medium grain rice](#))
- ¼ cup [rice seasoning](#) buy pre-made or see note below on how to make your own
- 1 lb salmon
- 8 oz imitation crab or crab
- ¼ cup unagi sauce or teriyaki sauce
- 3 scallions (chopped, set aside some for garnish)
- roasted seasoned seaweed sheets (we use these [pre-cut snack packs](#))
- Sriracha

Spicy Mayo

- 1 cup [Kewpie Mayo](#) (can be found in most Asian markets, but you can substitute with regular mayo or try this [homemade version](#))
- ¼ cup Sriracha

Optional Sides/Toppings

- Avocado
- Cucumber
- Pickled Ginger
- Fish Roe
- Bonito Flakes

Instructions

1. Cook sushi rice according to the instructions on the bag.
2. While the cooked sushi rice is still hot, add rice seasoning (I like to use [this](#) bottle of seasoned vinegar, but see the note below on how you can make your own*) and fold into the rice. Set aside.
3. Season salmon with salt and pepper and cook in an air fryer at 400°F for 10-12 minutes** (no oil needed and it comes out perfect!). Flake salmon into a mixing bowl and set aside.
4. Flake the imitation crab and add it to the salmon along with the spicy mayo ingredients and scallions. Preheat the oven to 375°F.
5. In a 13" x 9" baking dish, spread the seasoned rice on the bottom of the dish and flatten slightly. Sprinkle furikake generously (or to your liking) on top of the rice.
6. Spread the salmon and crab mixture evenly on top of the rice.
7. Drizzle unagi sauce***, Sriracha, furikake and/or Kewpie mayo to your liking.

8. Bake for 10 mins, then broil on the top rack for 2-3 minutes or until golden brown.
9. Garnish with additional scallions on top.
10. Serve with nori sheets and any of your favorite toppings and enjoy!

Notes

*Make the rice seasoning by combining ¼ cup rice vinegar, 2 tbsp of sugar, 1 tsp of salt in a microwave-safe bowl. Microwave for 1 minute, or until sugar is dissolved.

**You can also bake it in the oven at 425°F for 12-14 minutes. Salmon can be replaced with any fish or even shrimp. This step can be skipped if using canned fish.