Dinner, Asian

Deconstructed Shrimp Sushi Bowls with Spicy Mayo

Seasoned cauliflower rice forms the base of these bowls, piled with shrimp, avocado, cucumber, radish, and green onion, then finished with a creamy sriracha sauce and sesame seeds.



Nut free

20 min	200	12 g	4 g
time	calories	carbs	sugars

Ingredients, 4 servings

- [ ] 12 oz frozen cauliflower rice
- [ ] 1 tbsp rice vinegar
- [ ] 1/2 tsp sesame oil
- [ ] 1/8 tsp salt
- [ ] 1/4 cup light mayonnaise
- [ ] 1 tbsp sriracha
- [ ] 1 tsp lime juice
- [ ] 8 oz shrimp (cooked, diced)
- [ ] 1 med avocado (diced)
- [ ] 1 med cucumber(s) (julienned)
- [ ] 1/4 cup radish (thinly sliced)
- [ ] 2 stalks green onion (scallion) (chopped)
- [ ] 1 tbsp sesame seeds

Method

- [ ] **1** Heat the frozen cauliflower rice following the package directions, then transfer it to a bowl.
- [ ] **2** Stir the rice vinegar, sesame oil, and salt through the warm cauliflower rice and leave it to cool to room temperature.
- [ ] **3** Whisk the light mayonnaise with the sriracha and lime juice in a small bowl, then set the sauce aside.
- [ ] **4** Divide the seasoned cauliflower rice between 4 bowls.
- [ ] **5** Arrange the shrimp, avocado, cucumber, radish, and green onion over the rice in each bowl.
- [ ] **6** Drizzle the spicy mayo over each bowl and scatter the sesame seeds on top.

Nutrition Facts

Per serving

Calories	**200**
Total fat	11 g
Saturated fat	2 g
Sodium	390 mg
Total carbs	12 g
Fiber	7 g
Total sugars	4 g
Protein	16 g

diabic.com/recipes

Scan to open this recipe and its shopping list