

Spicy Shrimp with Veggie Sushi Rolls

Servings: 25 rolls

INGREDIENTS

25 rolls:

- 25 c cooked sushi rice
- 1½ t unseasoned rice vinegar
- 25 sheets toasted nori seaweed, about 7 by 8 inches (18 by 20 cm)
- 7 T toasted sesame seeds, plus more for sprinkling
- 5 ea English cucumber, peeled and cut into thin matchsticks
- 5 ea carrot, peeled and cut into thin matchsticks
- 4½ lb Harbor Banks® Spicy Toss N' Serve Shrimp (deep fried)
- 18 oz spicy sauce (packaged with Spicy Toss N' Serve Shrimp)
- 25 oz soy sauce and pickled ginger slices for serving (optional)
- wasabi for garnish (optional)

1 roll:

- 1 c cooked sushi rice
- ½ t unseasoned rice vinegar
- 1 sheet toasted nori seaweed, about 7 by 8 inches (18 by 20 cm)
- 1 t toasted sesame seeds, plus more for sprinkling
- ¼ ea English cucumber, peeled and cut into thin matchsticks
- ¼ ea carrot, peeled and cut into thin matchsticks
- 3 oz Harbor Banks® Spicy Toss N' Serve Shrimp (deep fried)
- 1 T spicy sauce (packaged with Spicy Toss N' Serve Shrimp)
- 1 oz soy sauce and pickled ginger slices for serving (optional)



PREPARATION

1. Prepare sushi rice as directed by the manufacturer in rice cooker or on stove top. Add rice wine vinegar and allow cooling at room temperature. In a small bowl, combine additional rice vinegar with water.
2. Deep fry spicy shrimp and toss in thawed sauce.
3. Place a bamboo sushi mat on work surface with the bamboo strips facing you horizontally. Place the nori sheet horizontally, shiny side down, on the mat, aligned with the edge nearest you. Dip your hands into the vinegar-water mixture and spread cooled rice in an even layer over the nori sheet, leaving the top one-fourth of the nori uncovered. Sprinkle sesame seeds over the rice. Then arrange cucumber, fried shrimp tossed in spicy sauce and carrots in a horizontal strip across the bottom portion of rice.
4. Starting at the edge closest to you, lift the mat, nori and rice over the filling to seal it inside; then roll up sushi into a tight cylinder. Use your finger to lightly moisten the outer edge of nori with vinegar-water mixture to seal the roll. Dipping a sharp knife in cold water before each cut.
5. Garnish with additional shrimp, if desired.

