

Sushi-Inspired Shrimp Cups with Wasabi Mayo and Avocado

Wasabi Shrimp Sushi Cups ??



OVEN
375°F

TIME
10 min

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INGREDIENTS

1 lb cooked shrimp, peeled and deveined

2 cups sushi rice, cooked and cooled

2 tbsp rice vinegar

1 tbsp sugar

1 tsp salt

1 tbsp wasabi paste (adjust to taste)

$\frac{1}{2}$ cup mayonnaise

1 tsp soy sauce

1 cucumber, julienned

1 avocado, sliced

2 tbsp sesame seeds

Nori sheets, cut into strips (for garnish)

Fresh cilantro or green onions (optional, for garnish)

Swaps and Notes:

Shrimp: Swap for imitation crab, cooked scallops, or even shredded tofu for a vegetarian twist.

Wasabi: Use more or less depending on your heat tolerance.

Avocado: Skip if you're not a fan, or swap in mango for a sweet pop.

Nori: You can finely chop or crumble it if you prefer easier garnishing.

Step-by-Step Directions:

Step 1: Season the Rice:

In a small bowl, mix rice vinegar, sugar, and salt until fully dissolved.

Gently fold this mixture into the cooked sushi rice, being careful not to mash. Set aside to cool completely.

Step 2: Make the Wasabi Mayo Shrimp:

In another bowl, whisk together wasabi paste, mayonnaise, and soy sauce until smooth.

Slice cooked shrimp into bite-sized pieces and toss them in the wasabi mayo mixture to coat.

Step 3: Form the Sushi Cups:

Lightly grease or spray a mini muffin tin.

Press a spoonful of seasoned sushi rice into each cavity to form a compact base.

Top each rice cup with a spoonful of the wasabi shrimp mixture.

Step 4: Add Garnishes:

Add a slice of avocado and a few sticks of julienned cucumber to each cup.

Sprinkle with sesame seeds.

Garnish with nori strips and optional fresh cilantro or green onions.

Step 5: Serve and Enjoy!:

Tips for Success:

DIRECTIONS

1. **Step 1: Season the Rice:** In a small bowl, mix rice vinegar, sugar, and salt until fully dissolved.
2. Gently fold this mixture into the cooked sushi rice, being careful not to mash. Set aside to cool completely.
3. **Step 2: Make the Wasabi Mayo Shrimp:** In another bowl, whisk together wasabi paste, mayonnaise, and soy sauce until smooth.
4. Slice cooked shrimp into bite-sized pieces and toss them in the wasabi mayo mixture to coat.
5. **Step 3: Form the Sushi Cups:** Lightly grease or spray a mini muffin tin.
6. Press a spoonful of seasoned sushi rice into each cavity to form a compact base.
7. Top each rice cup with a spoonful of the wasabi shrimp mixture.
8. **Step 4: Add Garnishes:** Add a slice of avocado and a few sticks of julienned cucumber to each cup.
9. Sprinkle with sesame seeds.
10. Garnish with nori strips and optional fresh cilantro or green onions.
11. **Step 5: Serve and Enjoy!:** Serve immediately and enjoy these fresh, spicy, creamy sushi-inspired bites.
12. **Tips for Success:** Use wet hands or a spoon to press rice into the muffin tins to prevent sticking.
13. Cool the rice completely before assembling to avoid melting the mayo.
14. Want crispier edges? Bake the rice cups for 10 minutes at 375°F before filling.
15. Prep all toppings in advance for fast assembly.

16. **Serving Suggestions & Pairings:** These sushi cups are fantastic as part of a fun party spread or sushi-themed night. Pair with:
17. Miso soup or edamame
18. Beer : Cheese Dip for a fusion party menu
19. Totchos for a crunchy contrast
20. A creative bite like : Jolly Rancher Edible Shot Glasses
21. Want a cheesy hot pairing? Try This Ultimate Cheesy Hot Dip
22. **Storage and Make-Ahead Tips:** Assemble right before serving for the best texture.
23. Prep rice, shrimp, and toppings in advance and store separately in the fridge for up to 1 day.
24. Leftovers are safe to eat within 24 hours but best enjoyed fresh due to rice texture.
25. **More Recipes You Will Love:** If you love bold flavors and crowd-pleasing bites, you'll love these:

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More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/sushi-inspired-shrimp-cups-with-wasabi-mayo-and-avocado/>