

TikTok Sushi Bake Cups with Shrimp and Crab - Bite-Sized Flavor Bombs

TikTok Sushi Bake Cups with Shrimp and Crab ??



OVEN
375°F

TIME
20 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 cups cooked sushi rice
1/2 lb cooked shrimp, chopped
1/2 lb imitation crab meat, chopped
1/4 cup Japanese mayonnaise (like Kewpie)
1 tablespoon Sriracha sauce
1 tablespoon soy sauce
1 teaspoon sesame oil
2 tablespoons rice vinegar
1/2 teaspoon sugar
1/2 avocado, sliced
2 tablespoons masago (optional, for garnish)
Nori sheets, cut into squares for topping or serving

DIRECTIONS

1. Preheat the OvenSet your oven to 375°F (190°C).
2. Mix the Rice and SeafoodIn a large bowl, combine the cooked sushi rice, chopped shrimp, and imitation crab meat.
3. Make the SauceIn a separate bowl, mix together the Japanese mayo, Sriracha, soy sauce, sesame oil, rice vinegar, and sugar. Stir until smooth.
4. Combine EverythingPour the sauce over the rice and seafood mixture and stir until fully coated and creamy.
5. Fill the Muffin CupsSpoon the mixture into silicone muffin cups (or a greased muffin tin), filling each to the top.
6. BakeBake for 15-20 minutes or until the tops are slightly golden and set.
7. Garnish & ServeLet the cups cool for a few minutes, then top each one with a slice of avocado, a sprinkle of masago, and a square of nori. Serve warm with extra soy sauce or wasabi on the side if desired.

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

Original recipe: <https://chefmaniac.com/tiktok-sushi-bake-cups-with-shrimp-and-crab-bite-sized-flavor-bombs/>