

Bacon Burger Sushi Bake: An Unforgettable Fusion Sensation

1 lb ground beef (80/20 blend recommended)



OVEN
375°F

TIME
20 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 lb ground beef (80/20 blend recommended)
- 6 slices bacon, cooked until crispy and crumbled
- 1 cup sushi rice
- 1 1/4 cups water (for cooking rice)
- 1/4 cup rice vinegar
- 2 tbsp granulated sugar
- 1 tsp salt (for sushi rice seasoning)
- 4 sheets nori (seaweed sheets)
- 1/2 cup shredded cheddar cheese
- 1/4 cup sliced green onions
- For the Sauce: 2 tbsp mayonnaise
- 1 tbsp ketchup
- 1 tbsp soy sauce
- 1/2 tsp sesame oil

Swaps and Notes:

Ground Beef: You can substitute with ground turkey, chicken, or even a plant-based crumble for a vegetarian option.

Bacon: Ensure your bacon is cooked to a very crisp consistency before crumbling; it adds a crucial textural element to the bake.

Sushi Rice: Using actual sushi rice is important for its sticky texture and ability to absorb the vinegar seasoning. Regular short-grain rice can be used, but the texture won't be quite the same.

Nori: Seaweed sheets are essential for that subtle oceanic flavor and structure.

Cheddar Cheese: While cheddar is used for its classic burger association, Monterey Jack or a Mexican blend would also melt wonderfully.

Green Onions: Chives or finely diced red onion can be used for garnish.

Sauce: The sauce blends classic burger condiments with Asian flavors. Feel free to adjust ratios to your taste. A touch of Sriracha could be added for heat.

Instructions:

Prep Oven & Cook Beef: Preheat your oven to 375°F (190°C). In a large skillet, cook the ground beef over medium heat, breaking it up with a spatula until it's browned and fully cooked through. Drain any excess fat and set the cooked beef aside.

Make the Sauce: In a small bowl, whisk together the mayonnaise, ketchup, soy sauce, and sesame oil until completely smooth. Set aside.

Cook Sushi Rice: In a separate medium saucepan, combine the sushi rice and 1 1/4 cups water. Bring to a boil, then immediately reduce the heat to low, cover tightly with a lid, and simmer for 20 minutes, or until all the water is absorbed. Do not lift the lid during cooking.

Season Sushi Rice: While the rice cooks, in a small bowl, mix together the rice vinegar, 2 tbsp sugar, and 1 tsp salt until the sugar and salt are dissolved. Once the rice is cooked, remove it from the heat and let it sit, covered, for 5 minutes. Then, gently stir in the prepared vinegar mixture, folding it into the rice with a wooden spoon or rice paddle until evenly coated.

First Layer in Baking Dish: Lay one sheet of nori flat at the bottom of a 9x13 inch baking dish (or a similar sized dish that fits your nori). Evenly spread about half of the prepared sushi rice over the nori, pressing it down gently.

Load the First Layer: Top the rice layer with half of the cooked ground beef, half of the crumbled bacon, half of the shredded cheddar cheese, and half of the sliced green onions. Drizzle about half of the prepared mayonnaise mixture evenly over the top.

Second Layer & Bake: Carefully place another sheet of nori on top of the first loaded layer. Repeat the layering process with the remaining sushi rice, ground beef, bacon, cheddar cheese, green onions, and the rest of the mayonnaise mixture.

Bake to Perfection: Place the baking dish in the preheated oven and bake for 15 minutes, or until the cheese is melted and bubbly, and the layers are warmed through. For extra crispiness, you can broil for the last 1-2 minutes, watching carefully to prevent burning.

Slice & Serve: Remove from the oven and let it cool slightly for 5 minutes. Using a sharp knife, slice

the sushi bake into squares (like a lasagna or casserole). Serve hot and enjoy your delicious Bacon Burger Sushi Bake!

Tips for Success:

Proper Sushi Rice: Don't substitute regular rice for sushi rice if you can help it; sushi rice's stickiness is crucial.

Don't Overcook Rice: Follow rice cooking instructions carefully. Overcooked rice will be mushy.

DIRECTIONS

- 1. Prep : Oven & Cook Beef:** Preheat your oven to 375°F (190°C). In a large skillet, cook the ground beef over medium heat, breaking it up with a spatula until it's browned and fully cooked through. Drain any excess fat and set the cooked beef aside.
- 2. Make the : Sauce:** In a small bowl, whisk together the mayonnaise, ketchup, soy sauce, and sesame oil until completely smooth. Set aside.
- 3. Cook : Sushi Rice:** In a separate medium saucepan, combine the sushi rice and 1 1/4 cups water. Bring to a boil, then immediately reduce the heat to low, cover tightly with a lid, and simmer for 20 minutes, or until all the water is absorbed. Do not lift the lid during cooking.
- 4. Season : Sushi Rice:** While the rice cooks, in a small bowl, mix together the rice vinegar, 2 tbsp sugar, and 1 tsp salt until the sugar and salt are dissolved. Once the rice is cooked, remove it from the heat and let it sit, covered, for 5 minutes. Then, gently stir in the prepared vinegar mixture, folding it into the rice with a wooden spoon or rice paddle until evenly coated.
- 5. First : Layer in Baking Dish:** Lay one sheet of nori flat at the bottom of a 9x13 inch baking dish (or a similar sized dish that fits your nori). Evenly spread about half of the prepared sushi rice over the nori, pressing it down gently.
- 6. Load the : First Layer:** Top the rice layer with half of the cooked ground beef, half of the crumbled bacon, half of the shredded cheddar cheese, and half of the sliced green onions. Drizzle about half of the prepared mayonnaise mixture evenly over the top.

7. **Second : Layer & Bake:** Carefully place another sheet of nori on top of the first loaded layer. Repeat the layering process with the remaining sushi rice, ground beef, bacon, cheddar cheese, green onions, and the rest of the mayonnaise mixture.
8. **Bake to : Perfection:** Place the baking dish in the preheated oven and bake for 15 minutes, or until the cheese is melted and bubbly, and the layers are warmed through. For extra crispiness, you can broil for the last 1-2 minutes, watching carefully to prevent burning.
9. **Slice & : Serve:** Remove from the oven and let it cool slightly for 5 minutes. Using a sharp knife, slice the sushi bake into squares (like a lasagna or casserole). Serve hot and enjoy your delicious Bacon Burger Sushi Bake!
10. **Tips for Success: Proper Sushi Rice:** Don't substitute regular rice for sushi rice if you can help it; sushi rice's stickiness is crucial.
11. **Don't : Overcook Rice:** Follow rice cooking instructions carefully. Overcooked rice will be mushy.
12. **Crispy : Bacon:** The bacon provides a vital textural contrast, so ensure it's cooked very crispy.
13. **Even : Layers:** Spreading the ingredients evenly ensures every bite gets a good mix of flavors.
14. **Broil for : Crispness:** If you like extra crispiness, a quick broil at the end can brown the cheese and crisp the top layer of nori.
15. **Serving Suggestions and Pairings:** This Bacon Burger Sushi Bake is a meal in itself, perfect for a fun family dinner or a unique potluck dish.
16. **Simple : Sides:** A side of pickled ginger or a light cucumber salad would offer a refreshing contrast.
17. **Asian-: Inspired Appetizers:** For a larger spread, consider adding easy appetizers like Easy Cheese-Stuffed Chicken Wontons with Ranch Golden Crunchy Addictive.
18. **Other : One-Pan Meals:** If you love easy, satisfying dishes that come together in one pan, explore This Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit for another meal idea.
19. **Taco : Fusion:** For another creative take on classic comfort, you might also enjoy This Walking Taco Bar is My Favorite No-Fuss Way to Feed a Crowd.
20. **Storage and Leftover Tips:** This Bacon Burger Sushi Bake is best enjoyed fresh from the oven. While leftovers can be stored in an airtight container in the refrigerator for up to 1-2 days, the nori may soften and the textures won't be quite as optimal. To reheat, you can warm individual portions in the microwave, though the crispy elements may not return.
21. **More Recipes You Will Love:** If you loved the unique and satisfying fusion of this sushi bake, you'll definitely want to try these other fantastic and easy-to-make recipes:
22. **This : Mexican Chicken and Rice Casserole is My Favorite One-Pan Dinner That's Always a Hit**
23. **These : Sheet Pan Quesadillas are My Favorite Way to Feed a Crowd Fast**

24. Classic : Spaghetti Recipe with Homemade Sauce
25. Final Thoughts: The Bacon Burger Sushi Bake is a bold and incredibly delicious dish that's perfect for breaking out of your routine and trying something new. It's comforting, savory, and offers a delightful fusion of flavors that will impress everyone at your table. Get ready to embark on a truly unique culinary journey!

SWAPS & NOTES

Ground Beef: You can substitute with ground turkey, chicken, or even a plant-based crumble for a vegetarian option.

Bacon: Ensure your bacon is cooked to a very crisp consistency before crumbling; it adds a crucial textural element to the bake.

Sushi Rice: Using actual sushi rice is important for its sticky texture and ability to absorb the vinegar seasoning.

Regular short-grain rice can be used, but the texture won't be quite the same.

TIPS FOR SUCCESS

Proper Sushi Rice: Don't substitute regular rice for sushi rice if you can help it; sushi rice's stickiness is crucial.

Don't Overcook Rice: Follow rice cooking instructions carefully.

Crispy Bacon: The bacon provides a vital textural contrast, so ensure it's cooked very crispy.

Even Layers: Spreading the ingredients evenly ensures every bite gets a good mix of flavors.

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

Original recipe: <https://chefmaniac.com/bacon-burger-sushi-bake-an-unforgettable-fusion-sensation/>