

## Shrimp Sushi Bowls

4 SERVINGS  
&  
GLUTEN FREE

### INGREDIENTS

- 2 Cups Cooked Brown Rice
- 4 Tablespoons Rice Vinegar
- 2 Cucumbers (Diced)
- 2 Teaspoons Chopped Fresh Chives (We use dried if we can't find fresh)
- 1 Cup Mashed Avocado
- 16oz Cooked Shrimp, Peeled and Tails Removed
- 8 Teaspoon Sesame Seeds
- 8 Teaspoons Tamari Soy Sauce (Gluten Free One)
- 8 Teaspoons Avocado Mayo
- 2 Teaspoons Sriracha Sauce



*Jillian Farrell*

### DIRECTIONS

1. In a small bowl, combine mayonnaise & sriracha sauce. Set Aside.
2. Start with 2 bowls. Add  $\frac{1}{2}$  cupped cooked brown rice & 1 Tablespoon rice vinegar to each bowl. Toss.
3. Add the chopped cucumber & chives to each bowl.
4. Top with  $\frac{1}{4}$  cup and 4oz shrimp in each bowl.
5. Top each bowl with 2 Tablespoons Tamari,  $\frac{1}{2}$  Teaspoon Sriracha sauce mix & top with 2 teaspoons sesame seeds.
6. Serve and Enjoy!