

Low Carb Shrimp Sushi Bowl

A colorful dish that's filled with flavors!

Ingredients

- 1 lb cooked shrimp, chilled
- 1 avocado, sliced
- ½ cucumber, sliced thin
- 1 green onion, sliced
- 4-6 sheets nori, sliced into ribbons
- Black or toasted sesame seeds to sprinkle
- 1 package frozen riced cauliflower
- 2 Tbls rice vinegar
- ¼ cup mayo
- 2-3 tsp Sriracha sauce



Directions

1. Thaw shrimp and chill.
2. Heat riced cauliflower to package instructions. Stir in vinegar & mix well. Divide into bowls and allow to cool.
3. Mix mayo with Sriracha sauce and spoon into plastic bag. Seal & cut small tip off one side to drizzle.
4. Arrange shrimp, avocado slices, cucumber slices, green onion & nori on top of riced cauliflower.
5. Drizzle spicy mayo over entire bowl and sprinkle with black sesame seeds.

Makes 4 servings

Nutrition Facts:

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| Calories | 358 |
| Total Fat | 18g |
| Total Carbohydrates | 19g |
| Dietary Fiber | 10g |
| Protein | 31g |