

# Salmon Sushi Bake

Makes 4 Servings

## Ingredients

- 4 cups cooked white long-grain rice or jasmine rice
- 3 (5-ounce) cans salmon, drained
- 1 1/4 cups light mayonnaise
- 2 teaspoons hot sauce, (optional)
- 1 small cucumber, sliced thin
- 1 carrot, shredded
- 1 green onion, sliced thin
- 2 teaspoons low-sodium soy sauce

## Directions

1. Preheat oven to 425 degrees. In a 9x13-inch baking dish, press cooked rice evenly into bottom of dish.
2. In a small bowl, mix salmon, 1 cup of mayonnaise and hot sauce (if using). Spread salmon mixture evenly over the top of the rice. Bake for 10 to 15 minutes or until the top begins to brown.
3. In a small bowl, mix 1/4 cup of mayonnaise with soy sauce. Top salmon with cucumber, carrot and green onion. Drizzle lightly with soy sauce mixture and serve warm.



Recipe from: Feeding Pennsylvania and PA Eats