

## **KILLER CRACK SALMON MUFFINS**

### **Ingredients:**

3 Sheets nori paper  
1.5 cups cooked sushi rice, fully cooled

### **Salmon:**

1 lb Salmon, skin removed and cubed  
2 Tbs olive oil  
1 Tbs sesame oil  
1 Tbs low sodium soy sauce or gluten free tamari  
1 Tbs unseasoned rice vinegar  
1 Tbs honey  
1 Tbs peeled and grated ginger  
3 cloves garlic, minced  
1 Tbs sesame seeds  
2 Scallions diced

### **Glaze:**

1 Tbs toasted sesame oil  
2 Tbs honey  
2 tsp soy sauce or gluten free tamari  
1 tsp Sriracha sauce  
1 tsp peeled and grated ginger  
1 tsp sesame seeds

### **Directions:**

Preheat your oven to 400°F. Use scissors or a sharp knife to cut your nori sheets into 4 equal squares, to be placed in your muffin pan.

### **Salmon:**

In a large bowl, whisk the olive oil, sesame, oil, soy sauce, vinegar, honey, ginger, garlic, sesame seeds and scallions. Add in the cubed salmon and marinate for an hour or up to overnight.

To each nori square, add about 1 heaping tablespoon of rice and spread out slightly. Transfer the square to your muffin slot, pushing down gently to center the rice in the middle with the edges coming up along the sides of the slot. Use wet fingers or a wet spoon to press the sticky rice, if necessary. Divide your salmon mixture on top of the nori and rice using a 12 muffin pan. Bake in oven for approximately 10 minutes or until cooked. Broil, if needed, at the end, to get a little color on the salmon for approximately 1-2 minutes. Do Not Overcook.

Remove muffins from muffin pan and place on platter. Whisk all glaze ingredients and drizzle on top of muffins. Note: For best results, it's important that your cooked sushi rice be cool before using.

*Recipe: HungryHappens.com*