

Alaska Surimi Seafood 'California Roll' Lettuce Cups



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 12 (2 lettuce cups each)

Ingredients:

Pickled Ginger-Wasabi Vinaigrette:

1 oz. wasabi powder
1 ½ oz. water
8 oz. safflower oil
4 oz. pickled ginger juice
2 oz. rice vinegar
1 oz. sugar
5 tsp. dry mustard
2 ½ tsp. Kosher salt
1 tsp. dry onion

Lettuce Cups:

3 heads Iceberg lettuce

Alaska Surimi Seafood Salad:

4 cups Alaska Surimi Seafood
4 cups Japanese short-grained rice, cooked
1 ½ cups cucumber, peeled, seeded, diced
1 ½ cups avocado, peeled, diced
2 cups pickled Ginger-Wasabi Vinaigrette

Assembly:

2 lettuce cups
1 cup Alaska Surimi Seafood Salad
Pickled ginger, julienne, as needed
Toasted nori, cut in strips, as needed
Toasted sesame seeds, as needed

Description:

Pickled Ginger-Wasabi Vinaigrette:

1. Combine wasabi powder and water in a small stainless steel bowl. Mix until well combined. Allow wasabi to sit for 5 minutes to 24 hours.
2. Combine remaining ingredients in a blender. Blend for 30 seconds or until well combined and frothy.
3. Add prepared wasabi. Blend until incorporated.
4. Pour dressing into squeeze bottles and refrigerate. Yield: approx. 16 oz.

Lettuce Cups:

1. Trim off the bottom third of each lettuce head (core side); soak top portions in ice water for 10 minutes to crisp and help separate the leaves. Carefully separate outer lettuce leaves, one at a time. Using kitchen shears, trim leaves to form 3- to 4-inch circles. Each head of lettuce should yield 8 to 10 lettuce cups, depending on the size and condition. Yield: approx. 24 cups.

Alaska Surimi Seafood Salad:

1. Combine all ingredients in a stainless steel bowl. Mix well to combine.
2. Store salad in a container with a tight fitting lid. Refrigerate. Yield: approx. 12 cups.

Assembly:

1. Assemble each lettuce cup in this order: Place lettuce cups (2 per serving) on a large plate. Fill each cup with about ½ cup filling. Garnish with pickled ginger, nori and sesame seeds.