Asian Crunch Alaska Surimi Seafood Wrap with Spicy Soy Mayo

Preparation Time: 15 minutes
Cook Time: 0 minutes
Servings: 4

Ingredients:
Spicy Soy Mayo:
1/4 cup light mayonnaise
2 to 3 teaspoon sambal oelek (Asian chili sauce), to taste
1 Tablespoon soy sauce

1 Tablespoon toasted sesame oil
1/4 cup seasoned rice vinegar
1 package (8 oz.) Alaska Surimi Seafood (Imitation Crab)
1/2 cup thinly sliced green onion
3 cups shredded coleslaw mix
6 Tablespoons coarse-chopped cilantro
4 large flour tortillas
1 thinly sliced avocado
1/2 cup crushed peanuts or almonds

Description:
Spicy Soy Mayo: Combine mayonnaise, sambal oelek and soy sauce. Refrigerate until ready to use.

In a large bowl, whisk sesame oil and vinegar together. Add Alaska Surimi Seafood, green onion, coleslaw mix and cilantro. Toss to coat well.

To build each wrap: Place 1/4 of the surimi mixture in the center of a tortilla. Layer with 1/4 of avocado slices. Drizzle with 1½ tablespoons of Spicy Soy Mayo. Sprinkle with 2 tablespoons of nuts. Fold in sides and roll. Cut wrap on diagonal to serve.

Cook’s Tip: Make extra Spicy Soy Mayo sauce for dipping.