

Spicy “Alaska Roll” Surimi Salad



Preparation Time: 0 minutes

Cook Time: 0 minutes

Servings: 8

Ingredients:

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2 Pounds Alaska Surimi Seafood (Imitation Crab) chunks, lightly broken up

1 cup mayonnaise

3 tablespoons Sriracha (Vietnamese hot chili sauce)

1 tablespoon toasted sesame oil

½ teaspoon salt

1 teaspoon garlic, finely chopped

2 teaspoons rice vinegar

2 cups Japanese cucumber, seeded and diced, 3/8 inch

2 cups avocado, diced, 3/8 inch

2 tablespoons furikake (Japanese nori rice seasoning)

1 container kaiware sprouts (Japanese radish sprouts), washed and cut into ½ inch pieces (root side removed)

Description:

Reserve the nice tops from the kaiware sprouts and 1 tablespoon furikake. Combine all remaining ingredients. Garnish with the reserved kaiware sprouts and reserved furikake.

Chef's Note: This salad is a perfect combination of seafood and Asian flavors. Use as a side dish or a sandwich filling. Also great as a rice bowl topping! Shelf life is 3 days refrigerated. Life can be extended with use of Potassium Sorbate.