

## California Roll Lettuce Cups



**Preparation Time:** 15 minutes

**Cook Time:** 20 minutes

**Servings:** 4

**Ingredients:**

1 cup short grain or sushi rice

1/3 cup seasoned rice vinegar

1 pound Alaska Surimi Seafood (Imitation Crab)

1/4 cup mayonnaise

Salt and pepper, if desired

1 head butter/bib lettuce leaves, separated and rinsed

1 ripe avocado, peeled and cubed, sprinkled with lemon juice

1 cup diced English cucumber

4 toasted nori (seaweed) sheets, sliced into thin strips (or 1 cup toasted seaweed shreds)

3 Tablespoons toasted sesame seeds

**Description:**

Prepare rice in rice cooker or saucepot according to directions, but replacing 1/3 cup water with seasoned rice vinegar. Let cool when done.

Chop surimi into bite-sized pieces; add to a bowl. Stir in mayonnaise. Season with salt and pepper, if desired, to taste.

For assembly, spoon 1/3 cup rice into the center of a lettuce leaf. Top with 1/2 cup surimi salad, 2 to 3 tablespoons avocado, 2 tablespoons cucumber, 2 tablespoons nori shreds and about 1 teaspoon sesame seeds. Repeat for remaining 7 lettuce leaves.