

## Alaska Snow Crab Sushi Salad



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** 8

### Ingredients:

#### Alaska Snow Crab:

3 Tbsp. soy sauce

2 tsp. rice vinegar

2 lbs. Alaska Snow Crab

#### Sushi Rice Mixture:

$\frac{3}{4}$  cup sugar

$\frac{3}{4}$  cup water

1 cup rice vinegar

4 cups white rice, cooked

8 green onions, thinly sliced

8 oz. yellow squash, small dice

8 oz. carrot, small dice

1 English cucumber, small dice

1 red bell pepper, small dice

4 cloves garlic, minced

1 Tbsp. ginger, fresh, minced

$\frac{3}{4}$  cup soy sauce

1 Tbsp. salt, kosher

2 avocados, small dice

### Description:

- 1. Alaska Snow Crab:** Stir together soy sauce and rice vinegar; toss with the crab.
- 2. Sushi Rice:** Heat sugar and water in small saucepan. Stir until sugar is dissolved. Add rice vinegar and cool. In a separate bowl, stir together rice, onions, yellow squash, carrot, cucumber, red bell pepper, garlic, ginger, soy sauce and salt. Stir in cooled rice vinegar mixture.
- 3. Assembly:** Place in a 6 oz. mold: layer of sushi rice mixture, layer of diced avocado, layer of snow crab. Place mold on plate and tap to release.