

## Alaska Surimi Seafood and Pickled Veggie Salad



**Preparation Time:** 0 minutes

**Cook Time:** 0 minutes

**Servings:** Serves 4

### **Ingredients:**

#### **Alaska Surimi Seafood Mix**

¼ pound package of Alaska Surimi Seafood, pressed with paper towel to release excess moisture

1 2.5 oz. jar of pickled artichokes, drained and shredded

½ pound fresh asparagus, blanched and diced

1 small head of fennel small, diced

5 ribs of celery hearts, sliced thinly

2 Tbs. Old Bay seasoning

4 Tbs. mayonnaise

1 tsp. kosher salt

2 lemons, zested and juiced

¼ cup Italian parsley, chopped

#### **Salad Mix**

4 heads Bibb lettuce hearts

¼ cup extra virgin olive oil

4 avocados, cut in half and seed removed and gently scooped from its skin

¼ cup mixed black and white sesame seeds

1 cup mixed pickled vegetables (sweet peppers, fennel, carrots, gold beets)

Optional: Alaska kelp pickles

**Description:**

*This dish is inspired by my love of the classic seafood and mayonnaise combination. The Old Bay seasoning harkens back to the “Crab Louie” flavors that I remember having as a kid at family reunion brunches. I have always loved, and still love, the hit of lemon and the slight salty spice of the seasoning. To me, Bibb lettuce with the avocado and sesame seeds are perfectly paired. The sharp and round flavor of the pickled vegetables cut through the creaminess of the mayonnaise, avocado and seafood. I love American food and this dish has it all fancy with a little bit country. - Chef Adam Sappington*

In a large mixing bowl, mix together the first nine ingredients. Taste for seasoning and set aside.

On four large white plates, arrange the Bibb lettuce leaves and mixed pickled vegetables and drizzle with the olive oil.

Scatter the sesame seeds on a plate and dip the halves of the avocados pit side down into them.

Place two avocado halves, flat side up, on top of the lettuce leaves.

Mix the Surimi Seafood salad and place on top of the avocados.