

CALIFORNIA ROLL SALAD

We “unrolled” the components of this Japanese dish and drizzled it with spicy mayo. Top it off with furikake, a combo of sesame seeds and dried seaweed (available at most supermarkets).



Ingredients

2 tbsp. mayonnaise
1 tbsp. sriracha
1 tbsp. fresh lemon juice
Kosher salt
1 to 2 heads Boston lettuce, separated into leaves
1 1/2 c. cooked short-grain brown rice
2 Persian cucumbers, thinly sliced into ribbons
1 avocado, cut into pieces
8 oz. surimi or crabmeat
1 scallion, thinly sliced
Furikake seasoning, for sprinkling

Directions

1. In small bowl, whisk together mayonnaise, sriracha, lemon juice, and a pinch of salt.
2. Divide lettuce, rice, cucumber, and avocado among bowls. Top with surimi, then drizzle with dressing. Sprinkle with scallion and furikake if desired.