



Try Our Deconstructed California Sushi Bowl!

Ingredients:

- 1cup 4Sisters sushi rice, cooked
- 1tbsp. sugar
- 1/4cup rice vinegar
- 1/2tsp. sea salt
- 1/2cup panko breadcrumbs, toasted
- 1/2tsp. pepper
- 1/4cup mayonnaise
- 1tbsp. sirracha
- 16oz fresh lump crab meat
- 1cucumber, sliced
- 4radishes, sliced
- 2tbsp. nori, sliced

- 1bunch green onion, chopped
- 1tbsp. sesame seeds, toasted
- 2tbsp. pickled ginger
- 1avocado, sliced

Directions:

1. Stir sugar, salt, & rice vinegar in a bowl, heating for a few minutes to dissolve the sugar. Pour mixture over the cooked sushi rice & mix well.
2. Preheat oven to 350 degrees & toast sesame seeds & panko breadcrumbs for about 5 minutes or until lightly

brown. Season with salt & pepper.

3. Mix mayonnaise & sirracha until blended.
4. To serve, add sushi rice to bowl & top with crab, cucumber, radish, nori, green onions, avocado, breadcrumbs, sesame seeds, pickled ginger, & sirracha mayonnaise.

Serves about 4



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