



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:

- 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.
- Preheat oven to 350 degrees & toast sesame seeds & panko breadcrumbs for about 5 minutes or until lightly brown. Season with salt & pepper.
- Mix mayonnaise & sirracha until blended.
- 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