



RECIPE | CUCUMBERS

CUCUMBER SUSHI



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CUCUMBER SUSHI



INGREDIENTS

For the sushi:

- 2** Pure Flavor® Long English Cucumbers
- 8 oz** Pure Flavor® Aurora Bites Mini Sweet Pepper, thinly sliced
- 4 oz** imitation crab, thinly sliced
- 4** carrots, julienned
- 1 cup** sushi rice
- Soy sauce, optional
- Sesame seeds for garnish, optional

For the spicy mayo:

- 2 tbsp** mayonnaise
- 1 tsp** sriracha

DIRECTIONS

- 1** Cook rice according to package instructions. Mix the ingredients of the spicy mayo and set aside.
- 2** Cut each cucumber into thirds. Hollow out with a small spoon or knife.
- 3** Place a small amount of rice into the cucumber thirds, then press towards one side to make room for the other ingredients.
- 4** Add imitation crab, peppers, and carrots until the cucumber is full.
- 5** Cut the cucumbers into ½ inch slices. Serve cold with spicy mayo or soy sauce.
- 6** Add sesame seeds for garnish, optional.



40 min

25 min
PREP.

15 min
COOKING



4



medium