



RECIPE | CUCUMBERS

# CUCUMBER SUSHI



40 min

25 min  
PREP.

15 min  
COOKING



4



medium



## 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 1/2 inch slices. Serve cold with spicy mayo or soy sauce.
- 6 Add sesame seeds for garnish, optional.