



LAYERED CALIFORNIA PAN SUSHI

INGREDIENTS:

- 2 c. uncooked rice
- 4-5 Tbsp sushi seasoning (to taste)
- 10oz imitation crab (shredded)
- 3 Tbsp mayonnaise

- 1 large or 2 small avocados (sliced thin)
- 1 cucumber (sliced thin)
- Nori Komi furikake
- Korean seasoned nori



DIRECTIONS:

1. Cook rice in rice cooker. When done cooking, transfer rice to mixing bowl and fold in sushi seasoning. Set aside to cool.
2. Combine imitation crab with mayonnaise.
3. Layer half of suhi rice in 8x8 pan and press down with another 8x8 pan.
4. Layer avocados, cucumber and imitation crab, then top with rest of sushi rice. Press down with 8x8 pan.
5. Sprinkle Nori Komi furikake on top of entire dish, cut into bite size pieces, and serve with Korean seasoned nori.