

# CRAB SUSHI BAKE RECIPE

## **INGREDIENTS**

- 1 lb. Imitation Crab Sticks
- 1 lb. Lump Crabmeat
- 3 Cups Sushi Rice
- 1 Cup Kewpie Mayonnaise
- 2 Stalks Green Onion
- 2 tbs. Tobiko
- 1/3 Cup Takuan
- 2 tsp. Sriracha Sauce
- 1 Jar Nori Furikake
- Korean Nori (Snack Size)
- 1 Japanese Cucumber

## **RECIPE**

- Preheat oven to 450 degrees, and cook Sushi Rice.
- In a large bowl, mix drained Crabmeat, Chopped Imitation Crab, Mayonnaise, finely sliced Green Onions, Tobiko and Sriracha.
- Press Sushi Rice into a 9" x 13" Baking Pan, and sprinkle half of the Nori Furikake on top of the rice.
- Dice Takuan, and spread over the Furikake.
- Spread the Crab mixture on top and sprinkle the remaining half of Furikake on top of Crab mixture.
- Place the pan in the oven for about 5 to 10 minutes, allow the top to brown.
- Spoon the Crab Sushi Bake onto Snack Size Korean Nori with thinly sliced Cucumber Strips and enjoy.