

## DECONSTRUCTED SUSHI

2 cans (each 7 ½ oz) crabmeat, drained (or imitation crab)  
1 large carrot, peeled and grated  
1 English cucumber (unpeeled), cut in 4 lengthwise and chopped  
1 avocado, peeled and cubed  
4 cups cooked short-grain white rice  
½ cup chopped drained pink pickled ginger  
2 sheets nori (dried seaweed)  
1/3 cup bottled Thai red curry sauce or Szechwan sauce

1. In large bowl, combine crabmeat, carrot, cucumber, avocado, rice and ginger.
2. Using kitchen scissors, cut nori into small strips or squares. Add to crabmeat mixture. Pour in Thai curry sauce and toss to coat. If desired, garnish with green onion and sesame seeds. Serve with soy sauce and wasabi (if using) on the side.

Preparation Time: 10 minutes.      Makes: 8 servings

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