

Plate Dream

Easy California Roll Cucumber Salad

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**Japanese** Cuisine	**Salad** Course

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced
- [ ] 1 ripe avocado, diced
- [ ] 8 oz imitation crab meat, shredded
- [ ] 2 tbsp toasted sesame seeds
- [ ] 2 scallions, thinly sliced

Dressing

- [ ] 3 tbsp soy sauce
- [ ] 2 tbsp rice vinegar
- [ ] 1 tbsp sesame oil
- [ ] 1 tsp honey
- [ ] 1 tsp grated ginger

Instructions

1. Wash the cucumbers, slice them thinly on a diagonal, then place in a colander and sprinkle lightly with salt; let sit 5 minutes.
2. Pat the cucumber slices dry, then transfer to a large bowl.
3. Add the diced avocado and shredded imitation crab to the bowl.
4. In a small cup whisk together soy sauce, rice vinegar, sesame oil, honey, and grated ginger until smooth.
5. Drizzle the dressing over the salad, toss gently, then sprinkle with sesame seeds and scallions.
6. Serve immediately, or chill for 10 minutes for a cooler bite.

Nutrition per serving

210 kcal	12 g	14 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a spicier note, add a pinch of red pepper flakes to the dressing.
- For extra crunch, toss in a handful of toasted pepitas.
- The salad pairs beautifully with a simple miso soup.