

ASIAN RICE SEAFOOD SALAD BOWL

Our Asian Rice Seafood Salad features Seafood Salad, Jasmine Rice, pickled veggies, avocado, tempura shrimp, and ginger aioli.








Ingredients:

- 4 oz. 0250976 Seafood Salad
- 8 oz. 0585179 Jasmine Rice
- 4 oz. Pickled Onions
- 4 oz. Pickled Carrots
- 4 oz. Cubed Avocado
- 4 oz. Flour
- 2 oz. Cornstarch
- 1 egg
- 10 fl. oz. Cold Water
- 6 Shrimp
- 2 oz. Ginger Aioli

Instructions:

1. In a bowl, combine ginger paste, ground ginger, kosher salt, black pepper, mayonnaise, and white wine vinegar. Mix thoroughly and set aside.
2. In a small bowl, whisk together the egg and ice-cold water until it's well incorporated.
3. In a separate mixing bowl, whisk together flour and cornstarch. Pour in the mixture of egg/water.
4. Dredge the shrimp in flour, then dip in the batter, and immediately fry until crispy on the outside.

Product	Description	Code #	Pack Size
 Seafood Salad	Sweet imitation crab mixes with crunchy celery in a creamy, tangy dressing. A tastebud-pleasing classic perfect for any menu. 	0250976	2/5 lb.
 Jasmine Rice	This long-grain rice is cultivated from the finest jasmine varieties, known for their distinctive floral aroma and delicate, slightly sweet flavor. Each fluffy grain absorbs the essence of your dishes, creating a luxurious and satisfying accompaniment.  	0585179	24/10 oz. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian