

ASIAN RICE SEAFOOD SALAD BOWL

Our Asian Rice Seafood Salad is a bold blend of flavors and textures. A bed of fluffy Jasmine Rice is topped with our rich Seafood Salad, crunchy pickled onions and carrots, creamy avocado, and crispy shrimp tempura. It's finished with a drizzle of tangy ginger aioli for a sensational pop of flavor.





Ingredients:

- 4 oz. Seafood Salad
- 8 oz. 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.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian