

CALIFORNIA EGG ROLL

Golden Tiger

Vegetable Egg Rolls are fried until golden brown and served with sliced avocado and crab salad, garnished with pickled ginger and scallions. Yield: 2 Servings

Ingredients:

| 2 Each | Vegetable Egg Rolls [#51615], Prepared | 1 Tbsp. | Mayonnaise |
|--------|--|----------|---------------------|
| | According to Package Directions | To Taste | Salt & Black Pepper |
| 1 Cup | Imitation Crab | 1 Each | Avocado, Sliced |
| ¼ Cup | Celery, Chopped | Garnish | Pickled Ginger |
| ¼ Cup | Red Bell Pepper, Diced | Garnish | Scallions, Sliced |

Directions:

- 1. In a small mixing bowl combine the imitation crab, celery, red bell pepper, mayonnaise, salt and pepper and gently fold to combine.
- 2. Fan out avocado slices on a plate and place half of the crab salad on the avocado slices.
- 3. Top the salad with the Vegetable Egg Roll and garnish with pickled ginger and scallion.

