

California Roll Rice Noodle Bowl

Oscar · 28/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 25 mins

Description

We're turning America's favorite sushi roll into a bowl but instead of sushi rice we're using rice noodles. Unlike actual California rolls, this cold, refreshing, delicious dish requires no skill or experience. Plus, we can use this exact same method to turn any of our other favorite sushi rolls into a rice noodle bowl.

Ingredients

- 1 cup mayonnaise - 1 tablespoon seasoned rice vinegar - 1 teaspoon Dijon mustard - ½ teaspoon Sriracha - 6 ounces imitation crabmeat
- chopped - ¼ cup sliced green onions - ½ teaspoon wasabi paste
- or to taste - 2 tablespoons prepared mayo dressing base - 4 ounces dried rice noodles - 1 avocado - peeled
- pitted
- and cubed - ½ cup sliced English cucumber - 2 tablespoons furikake (Japanese nori seasoning)
- or to taste - 1 teaspoon sliced green onions
- or to taste - 2 tablespoons prepared mayo dressing base - ¼ cup seasoned rice vinegar - 2 tablespoons soy sauce - ½ teaspoon sesame oil - ½ teaspoon wasabi paste
- or to taste

Instructions

1. Combine mayonnaise
2. rice vinegar
3. mustard
4. and Sriracha in a bowl with a whisk. Taste and adjust as needed. Chill in the refrigerator until ready to use.
Combine chopped imitation crab
5. green onions
6. wasabi paste
7. and 2 tablespoons of our prepared mayo dressing base in another bowl. Refrigerate until needed. Bring a pot of lightly salted water to a boil; reserve a bowl of ice water nearby to add cooked noodles to after boiling. Stir noodles into the boiling water and cook until just tender
8. about 5 minutes. Drain and transfer to cold water to stop the cooking process. Combine 2 tablespoons prepared mayo dressing base
9. seasoned rice vinegar
10. soy sauce
11. sesame oil
12. and wasabi paste for noodle dressing in a bowl with a whisk. Drain noodles and toss in sauce until evenly coated. Wrap in plastic wrap and chill for 1 to 2 hours
13. tossing occasionally. Unwrap noodles and transfer to a serving bowl. Top with avocado
14. cucumber
15. and crab mixture; drizzle with more mayo sauce and garnish with furikake. California Roll Rice Noodle Bowl.
Chef John Chef's Notes: You can use any hot sauce of your choice in the mayo. Furikake can be subbed with toasted sesame seeds and dried nori seaweed sheets
16. cut into small pieces. Editor's Note: Nutrition data for this recipe includes the full amount of mayo dressing base. Reserve remainder for another use.