

Treasure Barrel

California Roll Cucumber Salad

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**Japanese** Cuisine	**Salad** Course

Ingredients

Main Ingredients

- [ ] 2 large cucumbers, thinly sliced into ribbons
- [ ] 8 oz imitation crab meat, shredded
- [ ] 1 ripe avocado, diced
- [ ] 2 tbsp toasted sesame seeds
- [ ] 1 tbsp rice vinegar
- [ ] 1 tsp honey
- [ ] 1 tsp soy sauce
- [ ] 1 tsp sesame oil
- [ ] Pinch of sea salt

Instructions

1. Trim cucumbers and slice them into thin ribbons using a mandoline; place in a bowl and sprinkle lightly with salt, then pat dry.
2. In a small cup whisk together rice vinegar, honey, soy sauce, and sesame oil until smooth.
3. Add the dressing to the cucumber ribbons, toss gently, then fold in shredded crab and diced avocado.
4. Sprinkle toasted sesame seeds over the top, give a final gentle toss, and serve immediately.

Nutrition per serving

210 kcal	10 g	15 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the cucumber releases water, drain before tossing with dressing.
- For extra zest, add a squeeze of lime juice just before serving.
- This salad pairs beautifully with a side of cucumber tomato salad.