

Choco Fever Dream

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 seedless cucumbers, thinly sliced into ribbons
- [ ] 1 ripe avocado, diced
- [ ] 8 oz imitation crab meat, shredded
- [ ] 2 tbsp toasted sesame seeds
- [ ] 2 green onions, thinly sliced

Dressing

- [ ] 3 tbsp rice vinegar
- [ ] 2 tbsp low-sodium soy sauce
- [ ] 1 tsp sesame oil
- [ ] 1 tsp honey or agave syrup
- [ ] Pinch of salt and black pepper

Instructions

1. Wash the cucumbers, slice them thinly on a mandoline or with a sharp knife, then pat dry with a paper towel.
2. In a small bowl, whisk together rice vinegar, soy sauce, sesame oil, honey, salt, and pepper; let sit for a minute.
3. Place the cucumber ribbons in a large mixing bowl, pour half of the dressing over them, and toss gently to coat.
4. Add diced avocado, shredded crab meat, and the remaining dressing; fold carefully so the avocado stays in chunks.
5. Scatter toasted sesame seeds and sliced green onions on top; give a final light toss.
6. Serve immediately on chilled plates, or cover and refrigerate for up to 30 minutes before serving.

Nutrition per serving

210 kcal	8 g	18 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a firmer texture, chill the cucumber ribbons for 10 minutes before dressing.
- For a gluten-free version, use tamari instead of soy sauce.
- Add a dash of lime juice for extra brightness.