

# Broiled Sushi

## Ingredients

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- 5 c Short Grain Rice (cooked and cooled)
- 2 oz Furikake
- 1 lb Imitation Crab (finely chopped)
- 3/4 c Mayonnaise
- 1/2 c Sour Cream
- 1 t Sriracha
- 1 T Wasabi Paste
- 1 t Sesame Oil
- 1 T Soy Sauce
- 2 Green Onions (sliced)

## Instructions

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1. Pat cooled rice into 9"x13" pan and sprinkle Furikake over rice.
2. Mix crab, mayo, sour cream, Sriracha, wasabi, sesame oil and soy sauce in a large bowl.
3. Spread mixture over rice and broil until browned, about 8-10 minutes. Top with green onions. Serve with nori squares.