Edo Roll, Spicy California Roll Lunch Entrée	
Ingredients	Quantity
Nori, Seaweed Wrap	12 pieces
Cucumber, with peel, raw	3 c. slices
Bread Crumbs, plain	6 oz.
Edo Roll Sushi Rice	1 qt., 2 c.
Rice, Brown, Whole Grain	14 oz.
Water	1 qt., 3 tbsp., 2/3 tsp.
Margarine, Zero Trans Fat	1 tbsp., 2/3 tsp.
Vinegar, Rice	1/3 c., 1 tbsp., 2-2/3 tsp.
Sugar, Granulated	1/3 c., 1 tbsp., 2-2/3 tsp.
Spicy Crawfish Meat	1 lb., 8 oz.
Crawfish Tailmeat	1 lb., 8 oz.
Salt, Table	1 tsp.
Spices, Black Pepper (ground)	1 tsp.
Spices, Granulated Garlic	1 tsp.
Sugar, Granulated	2-2/3 tsp.
Mayonnaise, Light	3 tbsp., 1-1/3 tsp.
Sauce, Sirracha Chili Sauce	1 oz.

## - Spicy California Roll

## **Preparation Instructions**

- **1.** Place bowl of water next to your roller so you can dip your fingers. This will prevent rice from sticking to your fingers.
- 2. Wrap bamboo roller with plastic wrap tightly.
- 3. Prepare sushi rice and protein according to recipe.
- 4. Gather all ingredients and have accessible.
- 5. Lay down 1 Nori on bamboo roller.
- **6.** Place 1/2 cup of sushi rice on Nori and spread evenly to edges of the Nori. (Dip fingers in water to prevent sticking)
- 7. Sprinkle bread crumbs over rice evenly.
- 8. Cut cucumber into strips.
- 8. Place ¼ cup of cucumber and 2 ounces of crawfish meat on the end closest to your body.
- **10.** Roll tightly until you reach the end, brush roll with water and cut into 5 even slices with a sharp knife.
- **11.** Hold in refrigerator until ready to eat.

**Finishing Items Suggestion:** Soy Sauce - 1 oz., Ginger -1 oz. and Wasabi - 1 oz. is suggested to be served with this item.





"SFE's fresh-from-scratch food quality is outstanding, so that students WANT to eat at school, now... The result has been much improved participation"

Deputy Superintendent Grand Prairie ISD, TX SFE District Partner since 2011

Spicy California Roll Serving Size: 2 Rolls Yield: 6		
Nutrition Facts		
Serving Size: 2 Rolls		
Serving Weight: 483 gm		
0 0 0		
Amounts Per Serving		
Calories	583 cal	
Total Fat	9 gm	
Saturated Fat	2 gm	
Trans Fat	0 gm	
Cholesterol	153 mg	
<b>Sodium</b> 1032.34 mg		
Potassium	6 mg*	
Carbohydrates	100 gm	
Fiber	5 gm	
Sugars	21 gm	
Protein	30 gm	
Iron	3.5 mg	
Calcium	133 mg	
Vitamin A (IU)	806 iu	
Vitamin C	7 mg	
Vitamin D	0 mcg*	
Saturated Fat % of Calories	2.5%	
* = Indicates missing Nutrient		
Information.		
WARNING: trans fat values are		
provided for information purposes		
only, not for Monitoring purposes.		

