

# Avocado, pickled cabbage & prawn sushi salad



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Preparation 30 mins | Cooking 15 mins | Serves 4

- 20 medium cooked prawns, peeled and deveined
- 2 small just-ripe avocados, halved lengthways, peeled, deseeded and sliced lengthways
- 6 radishes, trimmed and very thinly sliced
- 1 green onion (shallot), very thinly sliced
- Black sesame seeds, micro-herbs and pickled ginger, to serve

### Pickled cabbage:

- 1½ tbs rice wine vinegar
- 1 tbs caster sugar
- 2½ cups very finely shredded red cabbage (about ¼ cabbage)

### Sushi rice:

- 1½ cups sushi rice, rinsed
- 1½ cups water
- 1 tbs sushi seasoning

### Soy & mirin dressing:

- 2 tbs lemon juice or yuzu juice
- 1 garlic clove crushed
- 1 tsp sesame oil
- 2 tbs mirin
- 1½ tbs reduced salt soy sauce
- ½ cup grape seed oil

**STEP 1** To make the pickled cabbage, combine rice wine vinegar and sugar in medium bowl. Whisk until sugar dissolves. Add cabbage and toss to combine. Stand for 20 minutes.

**STEP 2** Meanwhile, to make the sushi rice, place rice and water into a medium saucepan and bring to the boil over medium heat. Reduce heat to low, cover and cook for 12 minutes or until rice is just tender and water has absorbed. Remove from heat, cover and set aside for 5 minutes. Fluff rice with a fork, gradually, adding sushi seasoning. Keep warm.

**STEP 3** To make the soy & mirin dressing, combine all ingredients in a screw-top jar and shake until well combined. Set aside.

**STEP 4** Arrange sushi rice in 4 shallow serving bowls. Top with pickled cabbage, prawns, avocados, radishes and green onion. Drizzle with the dressing. Sprinkle with sesame seeds and micro herbs. Serve with pickled ginger.