Ingredients

- Sushi Rice
- ½ Nori Sheet
- Imitation Crab Meat strips
- Cucumber strips
- Avocado strips
- Sesame Seeds (optional)

Optional ingredients for serving:
- Wasabi, Soy Sauce, Pickled Ginger

Directions

1. Place the nori onto the rolling mat with saranwrap covering it.
2. With the rice paddle, spread the sushi rice evenly onto the nori until it’s completely covered.
3. Sprinkle sesame seeds over the rice.
4. Carefully flip the nori over so the rice is on the bottom.
5. Lay the crab sticks along the nori. Make sure that there’s an even amount of crab sticks throughout the roll.
6. Top with avocado and cucumber.
7. Roll your sushi with the white mat, starting from the end closest to you.
8. Put your roll on a cutting board and cut into equal pieces.
9. Serve with wasabi, soy sauce and/or pickled ginger.