

Appetizers

Salmon Crescent Sushi Rolls

Julie McIntire - Independence, MO

Pillsbury Bake-Off 45th Contest 100 Winning Recipes

Servings: 24

Preparation Time: 30 minutes

Start to Finish Time: 55 minutes

1 can Pillsbury Crescent Recipe Creations refrigerated seamless dough sheet

8 ounces salmon fillet (about 5x3x3/4 inches), skin removed

3/4 cup cooked white rice

3 tablespoons McCormick sesame seed

1/2 medium avocado, pitted, peeled and cut into eight slices

3/4 teaspoon wasabi paste

3 teaspoons soy sauce

Preheat the oven to 375 degrees.

Unroll the dough sheet. Press into a 10x14-inch rectangle. Cut the dough in half lengthwise.

Cut the salmon lengthwise into 6 pieces. To make each roll, spoon half of the rice evenly down one long edge of each dough piece in a 1-inch strip to within 1/4-inch of the edge. Place three pieces of salmon evenly over the rice, overlapping the salmon to fit if necessary. Starting at the long side topped with the salmon, roll up. Pinch the seam to seal.

Sprinkle sesame seed on an ungreased cookie sheet. Roll and press each log into the sesame seed to coat. Place the rolls, seam side down, on the cookie sheet.

Bake for 12 to 17 minutes or until golden brown. Cool for 5 minutes.

Transfer the rolls to a cutting board. Using a serrated knife, cut each roll into 12 slices.

Cut each slice of avocado into thirds. Place one slice on top of each roll.

Serve with wasabi and soy sauce.

Per Serving (excluding unknown items): 15 Calories; 1g Fat (39.5% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 43mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fruit; 0 Fat.