

Cream Cheese and Crab Sushi Rolls

Yield: 2 min
Total Time: 100 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-cream-cheese-sponge-cake-recipe>

Ingredients:

- 1 cup white rice uncooked
- 2 cups water
- 2 tablespoons rice vinegar
- 1 teaspoon salt
- 2 sheets seaweed nori, sheets
- 1/4 cucumber peeled and sliced lengthwise
- 2 pieces imitation crab legs
- 1 1/2 ounces cream cheese sliced
- 1 teaspoon fresh ginger root minced

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 25 milligrams
4. Fat: 8 grams
5. Fiber: 1 grams
6. Protein: 8 grams
7. SaturatedFat: 4 grams
8. Sodium: 1270 milligrams
9. Sugar: 1 grams

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