

**RYVITA**<sup>®</sup>

## Wasabi Mashed Avocado, Pickled Ginger Prawns & Sesame Seeds

Preparation Time: 10 minutes

Recipe by: Ryvita



### INGREDIENTS

- 1/2 tsp wasabi paste, or to taste (2.5g)
- Squeeze of lemon juice (20g- half a lemon)
- 1/2 avocado, peeled and destined (70g)
- 6 cooked king prawns (48g)
- 1 tbsp. pickled ginger, finely sliced (10g)
- 1/2 tsp low-salt soy sauce (6g)
- 1 tsp sesame seeds (4g)
- 2 Ryvita Sesame Rye Crispbread (20g)

### METHOD

1. Roughly mash the avocado in a bowl with the wasabi paste, lemon juice and some seasoning.
2. Mix the prawns with the pickled ginger and soy sauce.
3. Top the rye crispbread with the avocado, prawns and a few sesame seeds.

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