



RECIPE | CUCUMBERS

# CUCUMBER EDAMAME SUSHI BOWL



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Recipe created by *Hope Monaco*



**25 min**

**15 min**  
PREP

**10 min**  
COOKING



**2**



**easy**

## INGREDIENTS

### For the sushi bowl:

- 1 dry pint** Pure Flavor® Uno Bites™ Nano Cucumbers, sliced
- 4 sheets** nori
- 2** avocados, cut in half
- 2** large sweet potatoes
- 2** green onions, chopped
- 2 cups** carrots, shredded
- 2 cups** edamame, cooked & de-shelled
- 2 cups** white basmati rice, cooked
- 4 tbsp** sesame seeds

### For the spicy mayo:

- ¼ cup** vegan mayo
- 2 tbsp** sriracha
- 1 tsp** garlic powder
- 1 tsp** onion powder
- ½ tsp** paprika

## DIRECTIONS

- 1** Peel and cube sweet potatoes and boil until tender with a fork. Drain & set aside.
- 2** Combine the sauce ingredients in a medium-sized mixing bowl, stir to combine, and set aside.
- 3** Assemble the bowls by adding a scoop of rice, followed by cucumbers, edamame, carrots, and sweet potato.
- 4** Sprinkle with sesame seeds and green onions.
- 5** Drizzle the spicy mayo on top and serve with avocado and nori sheets.