



RECIPE | CUCUMBERS

CUCUMBER EDAMAME SUSHI BOWL



25 min

15 min
PREP.

10 min
COOKING



2



easy

INGREDIENTS

Recipe created by *Hope Monaco*

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.

