RECIPE | CUCUMBERS



SUSHI SANDWICH



SUSHI SANDWICH

For the pickled cucumber

1 lb Pure Flavor® Uno Bites™ Nano Cucumbers, thinly sliced 1 garlic clove, crushed 1 ½ tsp rice vinegar

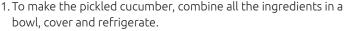
1/4 – ½ tsp chilli powder, to taste
½ tsp sugar

For the sandwich

12 oz cooked sushi rice 4 sushi nori seaweed sheets 1 pack hot smoked salmon flakes (optional) 1 small avocado, stoned and thinly sliced

4 leaves romaine lettuce or kale 3 radishes, thinly sliced

soy sauce, for dipping (optional)



2. Lay a nori sheet rough side up on a piece of clingfilm.

Wet fingers to prevent sticking and position a quarter of the cooked rice in the centre. Shape it into a square with the flat sides facing the corners of the nori sheet. Season with a pinch of salt.

- 3. Position half the salmon, avocado, sliced radishes, lettuce and a spoonful of the cucumber pickle on top of the rice. Put another quarter of the rice on top. Season with a pinch of salt.
- 4. Wet fingers and fold the corners of the nori sheet into the centre to create a square shape. Wrap in clingfilm and gently press down. Set aside for 5 mins for the nori sheet to soften. Repeat with the second parcel.
- 5. To serve, slice through the centre of the nori with a wet sharp knife. Remove the clingfilm and serve immediately.



TOTAL TIME30 minutes

PREP TIME 10 minutes

COOK TIME 20 minutes

SERVES

COOKING LEVEL
Medium