

**TOTAL TIME**

30 minutes

PREP TIME

10 minutes

COOK TIME

20 minutes

SERVES

2

COOKING LEVEL

Medium

RECIPE | CUCUMBERS

SUSHI SANDWICH

**INGREDIENTS****For the pickled cucumber**

1 lb Pure Flavor® Uno Bites™ Nano Cucumbers, thinly sliced
1 garlic clove, crushed
1 ½ tsp rice vinegar
¼ – 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)

DIRECTIONS

1. To make the pickled cucumber, combine all the ingredients in a bowl, cover and refrigerate.
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 small 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.

*Follow us*

pure-flavor.com

pure
flavor®