

Sushi Burrito

Ingredients:

2 cups
3 tbs. + 1/2 tsp.
1 tbs.
1 1/2 tsp. + 1/2 tsp.
1/2 cup
2 tsp.
1 each
1 each
1/2 teaspoon
1/2 teaspoon
4 each
8 ounces
32 pieces
32 pieces
1/4 cup

Sushi Rice Prepared
Ambrosia® Rice Vinegar Divided
Granulated White Sugar
Kosher Salt Divided
Mayonnaise
Wasabi Paste
Avocado Peeled and Pitted
Garlic Clove Minced
Ginger Grated
Nanami Togarashi Seasoning
Nori Sheets
Sushi Grade Fish
Carrot Matchsticks
English Cucumber Matchsticks
Ambrosia® Soy Sauce

Instructions:

- Cook rice according to instructions. Combine vinegar, sugar, and 1 1/2 tsp. salt in a saucepot and cook until dissolved. Top rice with vinegar and gently mix. Spread rice onto sheet tray to cool.
- Combine the mayo, wasabi, and 1/2 teaspoon salt. Reserve.
- Combine avocado, garlic, ginger, 1/2 teaspoon vinegar, togarashi, and 1/2 teaspoon salt. Reserve.
- Top bamboo mat with a nori sheet, and cover all but 1/2 of the top of the nori with a thin layer of rice.
- Garnish with wasabi mayo, avocado mash, fish, carrots, and cucumber. Don't overfill.
- Gently roll the burrito until it seals along the open nori edge. Slice and serve with soy sauce.



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