

---

# Sushi Roll Ups

## Description

What fun to gather and make something to your own taste! Sushi Roll Ups do just that; no special talent involved - just don't get carried away overloading your "corner" as it can get tricky to roll up!

Total time: 30 min   Yield: 4 servings

## Ingredients

2 cup cooked sushi rice  
1/2 cup mayonnaise  
1 Tbsp shoyu  
1 tsp rice vinegar  
1 garlic (pressed)  
1/2 tsp sambal chili paste  
4 sheets nori (cut in half lengthwise)  
1 block baked marinated tofu (sliced)  
1/2 cup carrot (peeled and sliced thin)  
1/2 cup cucumber (peeled and sliced thin)  
1 avocado (cut into slices)

Prep Time: 30 min   Cooking Time: 0 minutes   Total Time: 30 min

## Instructions

Cook the rice according to instructions on the bag and let cool.

In a medium bowl, mix together mayonnaise, shoyu, vinegar, pressed garlic and sambal chili paste to make a dipping sauce.

To assemble the rolls, place the nori sheet shiny side up. Add a scoop of rice on the left corner. Place your tofu, carrots, cucumber and avocado on top of the rice. Grab the bottom left corner of the nori sheet and begin rolling together into a cone shape. Seal together with a dab of water and enjoy!

## Recipe brought to you by:

Chef Alyssa Moreau