



Veggie Sushi

Sushi Rice (4 cups)

2 cups Japanese short-grain rice ("sushi rice")

2 cups water

1/4 cup unseasoned rice vinegar

4 teaspoons sugar (or honey)

1 teaspoon fine sea salt

Sushi Fillings

- Seaweed sheets, for wrapping
- Your favorite vegetables (carrot, avocado, cucumber, cabbage, bell pepper, green onion, cilantro)
 - Be adventurous! Try adding a fruit like mango or pineapple
- Dipping sauces (soy sauce, wasabi, sriracha, etc.)

Directions

1. See gimmesomeoven.com for the sushi rice directions.
2. Spread a scoop of prepared sushi rice onto your seaweed sheet.
3. Julienne all vegetables then add across the rice in a line, close to where you will begin rolling.
4. Roll your sushi using wax paper or a bamboo mat. This can be a difficult process - try watching a video online to help!

BONUS: try something new, fruit sushi! Find the recipe for "fresh fruit sushi" on Tasty.com