



SUSHI BURRITOS

SERVES 2 OR 4

TIME: 45 MIN

CALORIES: 810/SERVING



Everything you love about sushi wrapped up in a veggie-packed nori-sheet “burrito”. Shredded tofu is marinated in tamari and rice vinegar and paired with creamy avocado, crunchy fresh vegetables, and perfectly spicy vegan sriracha mayo.

WHAT YOU'LL NEED

- Small pot
- Grater



OUR PRODUCE IS FRESH SO PLEASE WASH BEFORE USE!

WHAT'S INSIDE 2 servings 4 servings

Nori sheets	4	8
Sushi rice	1 cup	2 cups
Tofu	200 g	400 g
Carrot	1	2
Baby cucumber	1	2
Radish	1	2
Avocado	1	2
Cilantro	1/8 bunch	1/4 bunch
Marinade	2 tbsp	4 tbsp
Sriracha mayo	2 tbsp	4 tbsp
Sesame seeds	1 tbsp	2 tbsp



Rinse and drain the **rice**, then add to a small pot with 2 cups of **water** (4 cups for 4 servings). Bring to a boil, then lower to a simmer, cover, and cook for 10-15 minutes until the water is absorbed. Remove from pot into a shallow bowl or plate and allow rice to cool to room temperature.



Shred the **tofu** and place in a bowl. Pour the **marinade** over the **tofu** and coat well. Set aside. Prep the remaining ingredients: slice the **carrots**, **radish**, and thinly slice the **avocado**. Sprinkle the **vegetables** with the **sesame seeds** and season with **salt**.



Lay a **nori sheet** down flat on a cutting board or work surface. Apply a thin even layer of **rice** to the **nori**, leaving about 1 inch of space at the top. Top the **rice** with about 1/4 (or 1/8 for 4 servings) of each of the ingredients (**carrot**, **cucumber**, **radish**, **tofu**, **sriracha mayo** [optional], **cilantro**, and **avocado**) on the lower half of the **nori**.



Dip your fingers in a bowl of cool water to prevent sticking, and fold the bottom of the roll up over the fillings and continue to roll. Moisten the **top strip of nori** with a little bit of **water**, then finish rolling the **burrito** closed with seam down.



Repeat with **remaining ingredients** for the additional three **nori sheets**, then cut burritos in half and serve with any remaining **sriracha mayo** [optional].

Nutrition Facts
Valeur nutritive

Per Serving (426 g)
pour 1 (426 g)

Calories 810 % Daily Value*
% valeur quotidienne*

Fat / Lipides 34 g 45 %
Saturated / saturés 5 g 25 %
+ Trans / trans 0 g

Carbohydrate / Glucides 102 g
Fibre / Fibres 19 g 68 %
Sugars / Sucres 5 g 5 %

Protein / Protéines 33 g

Cholesterol / Cholestérol 0 mg 0 %

Sodium 640 mg 28 %

Potassium 1100 mg 23 %

Calcium 750 mg 58 %

Iron / Fer 9.5 mg 53 %

*5% or less is a little 15% or more is a lot
*5% ou moins c'est peu 15% ou plus c'est beaucoup