

SPICY TUNA ROLLS



Ingredients

- 1 lb sushi-grade tuna, cut into small cubes
- 1 1/2 TBS low sodium soy sauce
- 1 TBS sesame oil
- 2 TBS sriracha
- 1 C cooked sushi rice (directions in blog post)
- 4 sheets nori seaweed sheets, dampened
- condiments: soy sauce, wasabi, pickled ginger
- 1 TBS rice wine vinegar
- 3 TBS water



Instructions

1. Using a small bowl, combine water with rice vinegar, this will be to wet your fingers so rice doesn't stick to them.
2. In a larger bowl, combine tuna, soy sauce, sesame oil and sriracha and set aside.
3. Lay out bamboo mat, then place a sheet of nori on top, shiny side down. Wet your fingers in the bowl, then use your hands to gently put rice onto nori sheet, covering the whole sheet with rice and pressing gently down on the rice to get it to stick to the nori.
4. Carefully flip the nori/rice sheet over, unless you want to keep the rice inside. Place a small layer of tuna along the end of the nori sheet, then use the bamboo mat to gently yet firmly roll into a tight sushi roll.
5. Using the sharpest knife you have, slice into pieces, and serve with wasabi, soy sauce and pickled ginger.

****You can also add in julienned carrots and cucumber and diced avocado into the roll with the tuna as well**

****Be careful not to wet your fingers too much, because the rice will lose its stickiness.**

****I am not an expert by any means, this is just how I attempted my first sushi roll!**