



## Veggie California Rice Bowl

with Nori & Avocado



20-30min



2 Servings

This hearty rice bowl summons all of the best flavors of a traditional California roll, with a little extra Cali, thanks to creamy avocado purée. Sushi rice is topped with crisp nori, Japanese-style omelet, and a crunchy radish-cucumber-carrot salad.

## What we send

- 5 oz sushi rice
- 2 oz red radish
- 1 carrot
- 1 cucumber
- 1.7 oz rice vinegar
- 2 pkts guacamole
- ½ oz tamari in fish-shaped pod<sup>6</sup>
- toasted sesame seeds<sup>11</sup>
- 1 pkg nori sheets

## What you need

- kosher salt & ground pepper
- sugar
- 2 large eggs<sup>3</sup>
- neutral oil

## Tools

- small saucepan
- small nonstick skillet

## Allergens

Egg (3), Soy (6), Sesame (11). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 520kcal, Fat 11g, Carbs 98g, Proteins 9g



### 1. Cook rice

In a small saucepan, combine **1 of the cup rice** (save rest), **1¼ cups water**, and **¼ teaspoon salt**. Bring to a boil, then reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Remove from heat and keep covered until ready to serve.



### 4. Make wasabi drizzle

In a small bowl, stir together **wasabi powder** and **2 tablespoons water** until completely dissolved.



### 2. Prep veggies

While **rice** cooks, trim ends from **radishes, carrot, and cucumber** (peel if desired), then very thinly slice into rounds with a sharp knife, mandoline, or box grater. Transfer vegetables to a medium heatproof bowl.



### 5. Cook omelet

In a small bowl, beat **2 large eggs**, **½ teaspoon salt**, and **a pinch of sugar**. Heat **1 tablespoon oil** in same skillet over medium-low until shimmering. Add eggs and cook until bottom is set, but not browned, about 1 minute. Fold sides into center to make a rectangle. Flip and cook until set, 1 minute more. Transfer to a cutting board, then cut into ½-inch slices.



### 3. Pickle veggies

In a small nonstick skillet, combine **rice vinegar**, **1 tablespoon each of water and sugar**, and **1½ teaspoons salt**. Bring to a boil, stirring to dissolve sugar and salt. Pour over **veggies** in bowl and let sit, stirring occasionally, until ready to serve. Wipe out skillet.



### 6. Assemble & serve

Stir **3 tablespoons of the pickling liquid** from bowl with **veggies** into **rice**, then spoon **rice** into bowls. Drizzle with **tamari**, then top with **sliced omelet, pickled veggies**, and **guacamole**. Sprinkle with **sesame seeds** and serve **nori sheets** alongside. Drizzle with **wasabi** and **remaining pickling liquid**, if desired. Enjoy!