



## Fast! Veggie California Rice Bowl

with Nori & Avocado



ca. 20min



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
- 1 radish
- 1 carrot
- 1 cucumber
- 1.7 oz rice vinegar
- 2 (2 oz) guacamole <sup>6</sup>
- ½ oz tamari soy sauce <sup>6</sup>
- ¼ oz pkt toasted sesame seeds <sup>11</sup>
- 1 pkt nori sheets
- 1 oz pickled ginger

## 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 640kcal, Fat 23g, Carbs 95g, Protein 15g



### 1. Cook rice

In a fine mesh sieve, rinse **rice** until water runs clear. In a small saucepan, combine **rice, 1 cup water,** and **½ teaspoon salt**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 15 minutes. Keep covered until ready to serve.



### 4. 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.



### 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 or mandoline. Transfer vegetables to a medium heatproof bowl.



### 5. Assemble

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. top with **pickled ginger** and **remaining pickling liquid,** if desired.



### 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. Serve

Enjoy!