



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

- 10 oz sushi rice (use 1 cup)
- 2 oz red radish
- 1 carrot
- 1 cucumber
- 1.7 oz rice vinegar
- ¼ oz wasabi powder
- 2 pkts guacamole
- ½ oz tamari in fish-shaped pod ⁶
- toasted sesame seeds ¹¹
- 1 pkg nori sheets

What you need

- kosher salt & ground pepper
- sugar
- 2 large eggs ³
- neutral oil

Tools

- small saucepan
- small nonstick skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

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



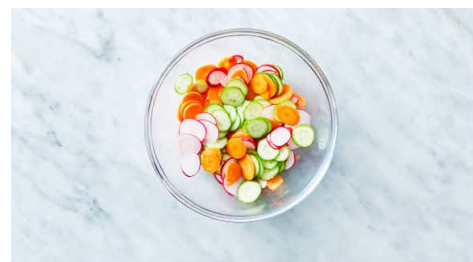
1. Cook rice

In a small saucepan, combine **1 of the cup rice** (save rest), **1 ¼ 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.



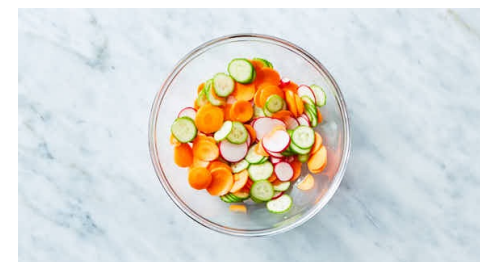
2. Prep veggies

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 **1 ½ 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!