



LOW CALORIE
NO ADDED GLUTEN

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

- sushi rice
- wasabi powder
- guacamole
- cucumber
- carrots
- toasted sesame seeds
- nori
- red radish
- tamari in fish-shaped pods
- rice vinegar

What you need

- kosher salt & ground pepper
- sugar

Tools

- fine-mesh sieve
- nonstick skillet
- saucepan
- box grater

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

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 610kcal, Fat 22g, Carbs 89g, Proteins 14g



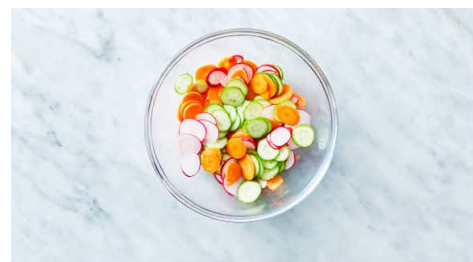
1. Cook rice

Rinse **rice** in a fine-mesh sieve until water runs clear. Transfer to a small saucepan along with **1 ¼ cups water** and **¼ teaspoon salt**; bring to a boil. Cover and cook over low heat until water is absorbed and rice is tender, about 15 minutes. Keep covered until ready to serve.



4. Make wasabi drizzle

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



2. Prep ingredients

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



5. Make 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 brown, 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 vegetables

In a small nonstick skillet, combine **rice vinegar**, **1 tablespoon each water and sugar**, and **1 ½ teaspoons salt**; bring to a boil, stirring to dissolve sugar and salt. Pour over **vegetables** and let sit, stirring occasionally, until ready to serve. Wipe out skillet.



6. Assemble & serve

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