



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
- ½ oz tamari soy sauce ⁶
- ¼ oz pkt toasted sesame seeds ¹¹
- 1 pkt nori sheets
- 1 oz pickled ginger

What you need

- kosher salt & ground pepper
- sugar
- 2 large eggs ³
- 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!