

California Roll Sushi Bowls

Yield: 5 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/homemade-sushi-recipes>

Ingredients:

- 2 cups sushi rice dry California Calrose
- 5 tablespoons rice vinegar divided
- 2 tablespoons granulated sugar
- 1/2 teaspoon salt
- 1/4 cup light mayonnaise
- 1 1/2 tablespoons Sriracha
- 1/4 cup soy sauce low-sodium
- 10 ounces imitation crab or lump crabmeat, torn or chopped into small bite size pieces
- 1 1/2 cups English cucumber diced
- 3/4 cup matchstick carrots roughly chopped
- 1 nori sheet chopped or crumbled into small pieces, add more if you'd like
- 1 1/2 tablespoons pickled sushi ginger chopped
- 1 avocado large, peeled and diced
- toasted sesame seeds Black and, for garnish, optional

Nutrition:

1. Calories: 490 calories
2. Carbohydrate: 77 grams
3. Cholesterol: 50 milligrams
4. Fat: 12 grams
5. Fiber: 6 grams
6. Protein: 18 grams
7. SaturatedFat: 1.5 grams
8. Sodium: 1300 milligrams
9. Sugar: 9 grams

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