

Sushi Salad

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-wasabi-potato-salad-recipe>

Ingredients:

- 1 cup brown rice short grain
- 2 1/4 cups water
- 1/4 cup rice vinegar
- 1/4 cup granulated sugar
- 1 1/2 teaspoons salt
- 1 tablespoon sesame seeds
- 3 tablespoons canola oil
- 2 tablespoons pickled ginger finely chopped
- 3 green onions chopped
- 2 carrots medium, chopped
- 1 seedless cucumber large, peeled and chopped
- 1 cup edamame shelled
- 2 sheets nori cut into thin strips, sheets of dried seaweed
- 1 avocado peeled, pitted, and sliced
- 2 teaspoons wasabi powder
- 1 tablespoon hot water
- 2 tablespoons cold water
- 2 tablespoons soy sauce
- 2 teaspoons ginger juice squeezed from freshly grated gingerroot

Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 65 grams
3. Fat: 22 grams
4. Fiber: 9 grams
5. Protein: 10 grams
6. SaturatedFat: 2.5 grams
7. Sodium: 1380 milligrams
8. Sugar: 17 grams

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