

Smoked Salmon Sushi Roll

Yield: 6 min
Total Time: 300 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-cucumber-appetizer-recipe>

Ingredients:

- 2 cups sushi rice Japanese
- 6 tablespoons rice wine vinegar
- 6 sheets nori dry seaweed
- 1 avocado peeled, pitted and sliced
- 1 cucumber peeled and sliced
- 8 ounces smoked salmon cut into long strips
- 2 tablespoons wasabi paste

Nutrition:

1. Calories: 340 calories
2. Carbohydrate: 57 grams
3. Cholesterol: 10 milligrams
4. Fat: 7 grams
5. Fiber: 5 grams
6. Protein: 13 grams
7. SaturatedFat: 1 grams
8. Sodium: 770 milligrams
9. Sugar: 1 grams

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