

B.C. GREENHOUSE VEGETABLE SUSHI WITH SRIRACHA AIOLI



INGREDIENTS

Short Grain Rice	500 ml
Rice Wine Vinegar	60 ml
Salt	15 ml
Sugar	15 ml
Nori	4 sheets
BC Yellow Bell Pepper, julienne	1
BC Red Bell Pepper, julienne	1
BC Orange Bell Pepper, julienne	1
BC Cucumber, julienne	1
BC Hothouse Tomatoes, seeded and julienne	2

DIRECTIONS

1. Wash the rice three times with cold water.
2. Cook the rice as per the package directions.
3. While the rice is cooking, combine the rice wine vinegar, salt and sugar in a pot. Bring to a boil to ensure all ingredients are dissolved.
4. When the rice is done, add the vinegar mixture to the warm rice and gently toss together. Be sure not to mash the rice.
5. Fold the rice periodically until it is room temperature.
6. Place nori on a bamboo mat lined with plastic wrap.
7. Slightly wet your hands and cover the nori completely with an even layer of rice.
8. Flip the nori so the rice is touching the plastic wrap.

9. Make one line of each vegetable across the closest side of the nori.
10. Roll the sushi roll and secure firmly, but do not squish the rice.
11. Cut the roll into eight even pieces.
12. Lay on a plate and top with Sriracha Aioli.
13. Serve immediately.

SRIRACHA AIOLI

INGREDIENTS

Mayonnaise	250 ml
Sriracha Sauce	15 ml
Juice of ½ lemon	
BC Parsley, minced	15 ml

DIRECTIONS

1. Combine all ingredients in a bowl. Transfer to a squeeze bottle for topping sushi.