

Vegetarian Iceberg Sushi Rolls

Ingredients:

4 to 8 leaves of Tanimura & Antle head iceberg lettuce
1 cup Japanese sweet rice, cooked as per package
1-1/2 tsp sugar
2 Tbsp rice vinegar
1/2 cup matchstick-size strips of carrot
1/2 cup matchstick-size strips of cucumber
1/2 cup matchstick-size strips of red or yellow bell pepper
1 ripe avocado cut into 1/8" slices
basil leaves

Directions:

Bring pot of water to boil. Add lettuce leaves and cook until just wilted, about 1 minute. Using a slotted spoon, remove from water, refresh under cold water and drain. Pat leaves dry. While rice is cooking, combine sugar and vinegar in a small saucepan and heat until dissolved. Allow to cool. When rice is cooked, turn into a shallow bowl, wood works well, and pour the vinegar sugar mixture a little at a time, mixing gently not to bruise rice. Fan the rice as you stir to help the rice cool.

Arrange leaves on a work surface, lining them up to create an 8" length. Push cooled rice into leaves about 1/4" thick. Add the vegetables and basil leaves in rows starting from the long side. Roll leaf over filling tightly in a jellyroll fashion. *Continued...*



www.taproduce.com

Place each roll on a piece of plastic wrap and roll tightly, twisting ends. Refrigerate 1 to 8 hours. When ready to serve, remove wrap and trim ends. Cut roll into 1/2" to 3/4" slices and serve with wasabi and marinated ginger or your favorite Asian hot chili sauce.