

Side Dish: Mexican-Japanese Fusion Avocado Sushi Rolls



Ingredients:

- 2 cups sushi rice
- 4 sheets nori (seaweed)
- 2 ripe avocados, sliced
- 1 cucumber, cut into thin strips
- 1 red bell pepper, cut into thin strips
- 1/4 cup cilantro, chopped
- 2 tablespoons lime juice
- Soy sauce for serving

Instructions:

1. Cook sushi rice according to package instructions. Let it cool slightly.
2. Mix cooled rice with lime juice.
3. Place a sheet of nori on a bamboo sushi mat.
4. Spread a thin layer of rice over the nori, leaving a small strip at the top edge.
5. Arrange avocado slices, cucumber strips, bell pepper, and cilantro in a line across the center of the rice.
6. Using the mat, roll the sushi tightly, sealing the edge with a bit of water.
7. Slice the roll into 6-8 pieces.
8. Repeat with remaining ingredients.
9. Serve with soy sauce for dipping.