

# Vegan Cucumber Sushi Rolls



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# GF/Vegan Cucumber Sushi Rolls

SERVINGS: 6

PREPPING TIME: 10 MIN

ASSEMBLY TIME: 10 MIN

## Ingredients

### Filing:

- 1/2 block soft tofu
- 1/4 cup cilantro
- 1 clove of garlic
- 2 TBS vegan mayo
- 1 TBS lemon juice
- Salt and pepper to taste

### Rolls:

- 2 medium cucumbers, peeled
- 1 avocado, thinly sliced
- 2 sheets of nori (seaweed sheets)
- Sesame seeds

## Directions

1. For the filling: add all the filling ingredients into a blender or food processor and process until smooth.
2. Using a vegetable peeler, create long thin slices of the cucumber. Place the slices on a paper towel and pat dry.
3. Place down the nori sheet. Add a layer of thinly sliced cucumber. Spread on some filling. Add a line of sliced avocado.
4. Gently roll the nori and seal the edge with water. Cut into bite size pieces. Garnish
5. Garnish with sesame seeds and enjoy!