KIKKOMAN

Vegan inari sushi

Total time **70 mins** **30 mins** preparation time **35 mins** cooking time **5 mins** marinating time

Nutritional facts (per portion):
2,119 kJ / 506 kcal

Fat: **6.8 g** Protein: **19 g**
Carbohydrates: **88 g**

INGREDIENTS

2 portion(s)

150 g	short grain rice
210 g	water
3 tbsp	Kikkoman Seasoning for Sushi Rice (125ml)
15 g	green beans
20 g	yellow pepper
20 g	red pepper
8	abura-age (thinly sliced deep-fried tofu)
4 tbsp	Kikkoman Naturally Brewed Soy Sauce

Seasoning:

2 tbsp	Kikkoman Mirin-Style Sweet Seasoning
2 tbsp	sake (or white wine)
2 tbsp	sugar
20 g	takuan (pickled radish)
20 g	cucumber
0.5 tsp	salt
1 tsp	black sesame seeds
1 tsp	wasabi paste

PREPARATION

Step 1

150 g short grain rice - **210 ml** water - **3 tbsp** Kikkoman Seasoning for Sushi Rice (125ml) - **15 g** green beans - **20 g** yellow pepper - **20 g** red pepper

Rinse the rice 3-4 times and drain in a colander, then place it with the water in a saucepan and soak for 20 minutes before cooking. Cook the rice and when it's still hot mix it with the Kikkoman Seasoning for Sushi Rice to make sushi rice.

Boil the green beans for 2 minutes. Cut the yellow and red peppers into small cubes and boil for 1 minute.

Step 2

Seasoning:

8 abura-age (thinly sliced deep-fried tofu) - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **2 tbsp** Kikkoman Mirin-Style Sweet Seasoning - **2 tbsp** sake (or white wine) - **2 tbsp** sugar - **2 tbsp** water

Cut the abura-age into 3-4 cm pieces. Boil water and cook it for 2 minutes. Once cooled, drain well, then add all the seasonings to a saucepan and simmer the abura-age over a low heat for 10 minutes. Cover the ingredients in the pan with a sheet of baking paper while simmering. This helps the flavours penetrate the ingredients more effectively and prevents them from falling apart.

Step 3

20 g takuan (pickled radish) - **20 g** cucumber - **0.5 tsp** salt

Finely chop the takuan and the cooked green beans from Step 1. Finely dice the cucumber and sprinkle

with salt. After 5 minutes, rinse and pat dry.

Step 4

1 tsp black sesame seeds - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** wasabi paste
Mix half of the sushi rice with the chopped takuan, green beans and black sesame seeds in a bowl. In a separate bowl, mix the remaining sushi rice with the peppers and cucumber. Wrap each portion of sushi rice with 4 pieces of abura-age.

Serve with the Kikkoman Soy Sauce and wasabi paste for dipping.