KIKKOMAN

Vegetarian Japanese Temaki Sushi Recipe

Total time **30 mins** **30 mins** preparation time

Nutritional facts (per portion):
753 kJ / 179 kcal

INGREDIENTS

3 portion(s)

30 g	red and yellow bell peppers, sliced thinly
60 g	green asparagus, sliced thinly
6	lettuce leaves
6	nori sheets
180 g	cooked and seasoned sushi rice
	wasabi
	mayonnaise

For dipping:

Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Cut the nori leaves into approx. 15 x 10 cm rectangles. Divide the sushi rice into 6 portions. Spread each portion of the sushi rice over the left half of each nori sheet (approx. 4 cm wide). Press a groove into the rice for the filling and spread it with wasabi and mayonnaise. Put the fillings (peppers, asparagus, lettuce) onto the rice portions equally and carefully roll the nori leaf into a cone starting from one corner. Repeat to make the remaining temaki.