



Sunny Fresh[®]
EGGS OVERLY EASY

Breakfast Sushi

Yield: 40-50 Slices

INGREDIENT

8 nori sheets
8 cups cooked, flavored sushi rice (short grain rice cooked, with seasoned rice vinegar added)
1, 8 oz. block of cream cheese, cut into 8 strips
8 **Sunny Fresh Scrambled Egg Square 30350**, unfolded
8-12 slices of cold smoked salmon



MORE OPTIONS:

Sunny Fresh Scrambled Egg Squares:
30348, 30349 or any Pre-Cooked Scrambled eggs.

1 English cucumber, cut into julienne
½ cup black and white toasted sesame seeds
1 Tbsp togarashi seasoning (optional)

PREPARATION:

- 1 Assemble a bamboo sushi mat, bowl of clean water, ingredients listed above and a sheet pan lined with parchment paper for finished sushi rolls.
- 2 Place 1 cup of sushi rice on a full nori sheet, spread rice to within ½" of all 4 sides. Carefully flip this over so the nori is facing you, to create the "inside out" roll. It is helpful to do this with slightly wet hands, so dip clean hands in the bowl of water prior to distributing the rice.
- 3 Assemble ingredients on top of the nori, in the bottom ⅓ of the roll – cream cheese, square egg patty unfolded or pre-cooked scrambled egg, sliced cold smoked salmon, julienned cucumber.
- 4 Roll, using the bamboo mat as a guide, the rice/nori sheet around the filling, locking it in by pressing the bottom edge into the top ⅓ of the roll. Finish rolling and place on parchment lined tray.
- 5 Repeat until you have all 8 rolls made, garnish with sesame and togarashi seasoning.
- 6 Slice each roll into ¾" thick slices – 5 to 6 per roll. Clean and moisten the knife between cuts.

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