

Breakfast Sushi



SERVES: 6-8 | SCRAMBLED EGG SQUARES

Ingredients:

- 8 Sunny Fresh® Scrambled Egg Squares, unfolded
- 8 nori sheets
- 8 cups cooked sushi rice
- 12 T seasoned rice vinegar
- 1-8 oz. cream cheese, cut into 8 strips
- 8-12 slices of cold smoked salmon
- 1 English cucumber, cut into julienne
- ½ cup black and white toasted sesame seeds
- 1 Tbsp togarashi seasoning (optional)

Preparation:

Mix sushi rice and seasoned rice vinegar.

Assemble a bamboo sushi mat, bowl of clean water, ingredients listed above and a sheet pan lined with parchment paper for finished sushi rolls.

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 with rice on the outside. It is helpful to do this with slightly wet hands, so dip clean hands in the bowl of water prior to distributing the rice.

Assemble ingredients on top of the nori, in the bottom 1/3 of the roll – cream cheese, square egg patty unfolded or pre-cooked scrambled egg, sliced cold smoked salmon, julienned cucumber.

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 1/3 of the roll. Finish rolling and place on parchment lined tray.

Repeat until you have all 8 rolls made, garnish with sesame and togarashi seasoning.

Slice each roll into ¾" thick slices – 5 to 6 per roll. Clean and moisten the knife between cuts.



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