



Spicy Tuna Sushi Roll

Jacob · 28/09/2024



Prep Time

45 mins

Difficult

Medium

Servings

1 hr 45 mins

Description

A great tasting spicy sushi roll for those who like extra pizzazz You can use cooked or raw tuna to your preference to achieve great flavors Great for a filling Japanese meal Tastes great with a wasabi soy dip

Ingredients

- - 2 cups uncooked glutinous white rice - 2 ½ cups water - 1 tablespoon rice vinegar - 1 (5 ounce) can solid white tuna in water
- drained - 1 tablespoon mayonnaise - 1 teaspoon chili powder - 1 teaspoon wasabi paste - 4 sheets nori (dry seaweed) - ½ cucumber
- finely diced - 1 carrot
- finely diced - 1 avocado - peeled
- pitted and diced

Instructions

1. Bring the rice
2. water
3. and vinegar to a boil in a saucepan over high heat. Reduce heat to medium-low
4. cover
5. and simmer until the rice is tender
6. and the liquid has been absorbed
7. 20 to 25 minutes. Let stand
8. covered
9. for about 10 minutes to absorb any excess water. Set rice aside to cool. Lightly mix together the tuna
10. mayonnaise
11. chili powder
12. and wasabi paste in a bowl
13. breaking the tuna apart but not mashing it into a paste. To roll the sushi
14. cover a bamboo sushi rolling mat with plastic wrap. Lay a sheet of nori
15. rough side up
16. on the plastic wrap. With wet fingers
17. firmly pat a thick
18. even layer of prepared rice over the nori
19. covering it completely. Place about 1 tablespoon each of diced cucumber
20. carrot
21. and avocado in a line along the bottom edge of the sheet
22. and spread a line of tuna mixture alongside the vegetables. Pick up the edge of the bamboo rolling sheet
23. fold the bottom edge of the sheet up
24. enclosing the filling
25. and tightly roll the sushi into a thick cylinder. Once the sushi is rolled
26. wrap it in the mat and gently squeeze to compact it tightly. Cut each roll into 6 pieces
27. and refrigerate until served.