



SERENADE SUSHI



SERVINGS: 1-2

PREPPING TIME: 10 MIN

COOKING TIME: 30 MIN

INGREDIENTS

- 1 cup Sushi Rice
- Rice Vinegar
- 1 Seaweed Sheet
- 1 box of King Oyster Mushrooms
- Sriracha Sauce
- Ponzu Sauce
- Hot Sesame Oil
- Mayo
- Soy Sauce
- 1 Avocado
- Fried shallots

DIRECTIONS

1. Fully clean mushrooms
2. Finely chop the mushrooms and toast over Medium-Low heat
3. Mix the mushrooms with sriracha, ponzu, hot sesame oil, Mayo, Soy sauce, and Hot Sauce
4. Spread Rice over a seaweed sheet
5. Flip Upside down so the rice is on the bottom
6. Chop Avocado
7. Put avocado and the mushrooms mix inside the Sushi
8. Roll the sushi up
9. Cut and put on a plate
10. Garnish with fried shallots