

## Food Edit.

### Pumpkin Patch Sushi



## Autumn Inspired Cuisine...

### Pumpkin Patch Sushi

These pumpkin patch inspired sushi and sticky rice pieces, are perfect for the Autumn themed festivities. We can't eat pumpkin bread and turkey every night, this pairing of western festivities with Japanese cuisine of sticky rice with spicy tuna, will inspire even the most jaded foodie!

#### Recipe:

- Spicy tuna
- Sushi rice
- Lettuce Leaf

#### Sushi rice

- 2 cups sushi or short grain rice, rinse rice
- 2 tablespoons rice vinegar
- 2 tablespoons sugar
- 1 tablespoon salt

- Mold into shape and cook in 2 tbsp sesame oil (for cooking rice cakes)
- 1/2 cup soy sauce (for the rice cakes is optional and recommended)

#### Spicy tuna

- 1 lb sushi-grade ahi tuna
- 1 tbsp chives (chopped)
- 1 tbsp sesame oil
- 1 tsp hot chili oil
- 2 tbsp sriracha (recommended)
- 1/4 cup mayonnaise or vegan alternative
- MIX

#### Lettuce Leaf

Cut a lettuce leaf into a circle, about 3 inches in diameter.

And Serve!

