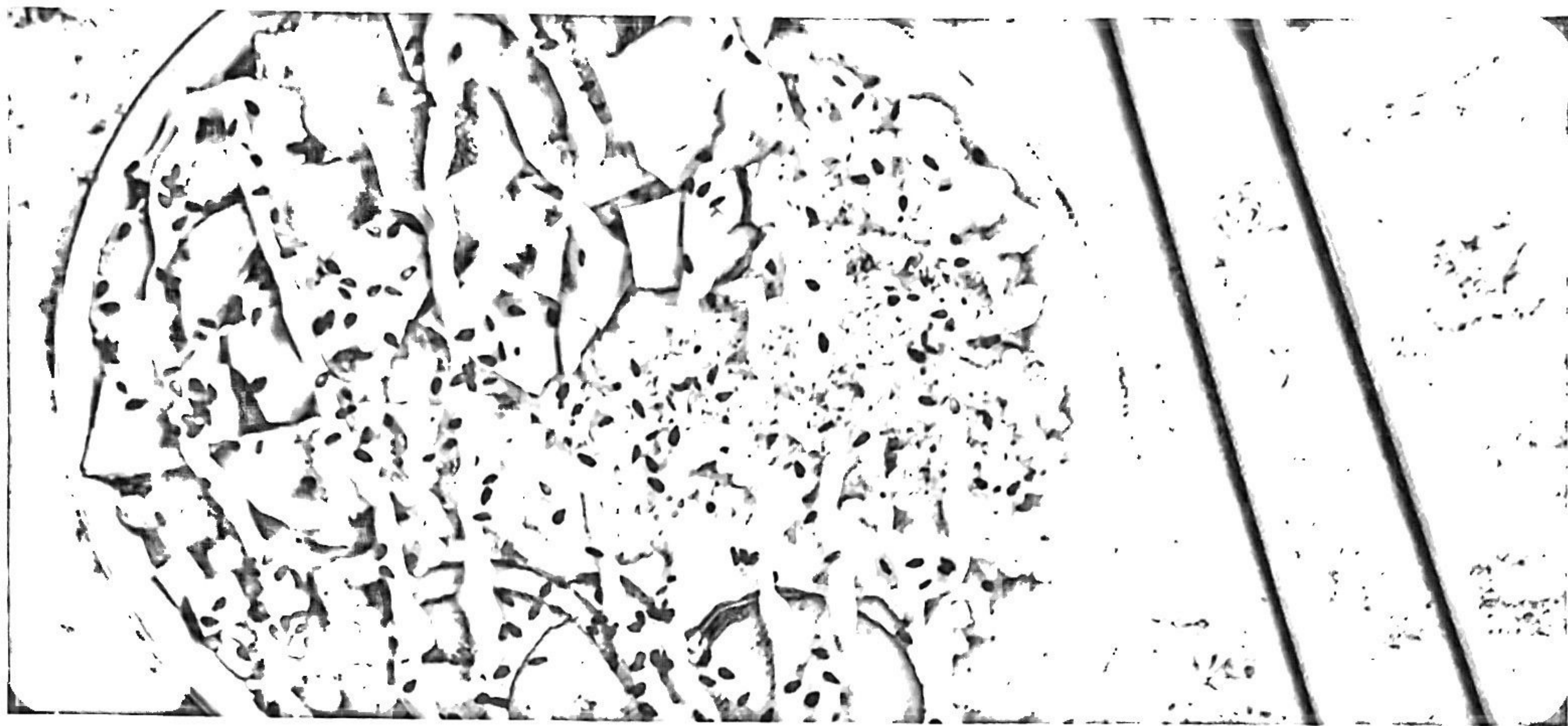


Smoked Dragon Bowl

ENTRÉES

< ALL RECIPES



SERVINGS
2



MINUTES
20



DIFFICULTY
Easy

This is our weekly go-to recipe. It is quick to prepare, delicious and you can change it up each time depending on what vegetables you have on hand. It is basically a zero-fuss sushi roll in a bowl.

INGREDIENTS:

- » 1 block of smoked tofu, diced
- » 1 cucumber, diced
- » 1-2 carrots, peeled and finely diced
- » 1 avocado, diced
- » 2 cup sushi rice
- » 1 tbsp seasoned rice vinegar
- » 1-2 tbsp sesame seeds

SPICY MAYO

- » ½ cup vegan mayo
- » 1 tbsp hot sauce of your choice, have any leftover wasabi?

DIRECTIONS:

- 1 Cook the rice according to the instructions on the package. Once cooked, stir in the rice wine vinegar with a wooden spoon and set aside.
- 2 In a pan over medium heat, cook the smoked tofu for 3-6 minutes, flipping occasionally. Add a splash of olive oil if things start to stick. Set aside.
- 3 Combine the vegan mayo and hot sauce in a small bowl.
- 4 Build your bowl. Place your portion of sushi rice in a bowl, top with the cucumber, diced carrots, avocado and garnish with sesame seeds. Drizzle with spicy mayo and enjoy!