



Product Spotlight: Brown Rice

What's the difference between brown and white rice? When the first outer layer, the husk of rice is removed, you get brown rice. When you further mill it and remove the bran and germ layer, then polish it, you get white rice.



Brown Rice Nori Pockets

with Ginger Dipping Sauce

Beetroot 'tuna' served with pan-fried king oyster mushrooms and fresh fillings with nutty brown rice in nori sheets with a zingy ginger dipping sauce.



30 minutes



4/6 servings



Plant-Based

Switch it up!

Skip making the nori pockets and turn this dish into a sushi bowl! Divide rice and pocket fillings among bowls. Drizzle over dipping sauce and finely shred nori sheets to top.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	19g	14g	58g

FROM YOUR BOX

	4 PERSON	6 PERSON
BROWN RICE	300g	300g + 150g
AVOCADO	1	2
COOKED BEETROOT	2 packets	2 packet
KING OYSTER MUSHROOMS	1 packet	2 packets
GINGER	1 piece	1 piece
LEBANESE CUCUMBERS	2	3
SNOW PEA SPROUTS	1 punnet	1 punnet
NORI SHEETS	2 packets	2 packets

FROM YOUR PANTRY

oil for cooking, sesame oil, salt, pepper, rice wine vinegar, maple syrup, soy sauce (or tamari)

KEY UTENSILS

large frypan, saucepan

NOTES

Switch the avocado for mayonnaise or aioli if desired.



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1. COOK THE RICE

Place **rice** in a saucepan and cover with water. Bring to a boil and simmer for 20 minutes, or until tender. Drain and rinse.



4. MAKE THE DIPPING SAUCE

Peel and grate **ginger**. Add to a bowl along with **3 tbsp soy sauce**, **1 tsp maple syrup**, **2 tbsp sesame oil** and **2 tbsp rice wine vinegar**. Whisk to combine.

6P – use **4–5 tbsp soy sauce**, **2 tsp maple syrup**, **2 tbsp sesame oil** and **3 tbsp rice wine vinegar**



2. MAKE BEETROOT 'TUNA'

Add **1/2 avocado** (see notes) to a large bowl along with **2 tsp vinegar** and **1 tbsp sesame oil**. Mash together to combine. Dice **beetroots**. Add to bowl and stir to combine. Season with **salt and pepper**.



5. PREPARE THE FILLINGS

Thinly slice **cucumbers**. Slice remaining **avocado**. Set aside with **snow pea sprouts**.



3. COOK THE MUSHROOMS

Heat a frypan over medium-high heat with **oil**. Trim and quarter **mushrooms**. Add to pan with **1 tbsp soy sauce**. Cook for 6–8 minutes until tender. Season with **pepper**.

6P – use **2 tbsp soy sauce** and **cook in batches if needed**.



6. FINISH AND SERVE

Serve **all elements** tableside for everyone to build their own **nori pockets**. Dip in **ginger dipping sauce**.

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