Chicken Sushi Rolls

Easy to make sushi rolls with precooked chicken breast, cucumber, carrot and sweet mango.

🕐 40 minutes   🍴 2 servings   🍗 Chicken

FROM YOUR BOX

SUSHI RICE	150g
LEBANESE CUCUMBER	1
CARROT	1
MANGO	1
PRECOOKED CHICKEN	1 packet
NORI SHEETS	10-pack

FROM YOUR PANTRY

oil for cooking, soy sauce (optional)

NOTES

You can use a bamboo mat or baking paper to help roll the sushi if preferred.

Instead of making sushi rolls you can transform this dish into a bowl. Assemble bowl with rice, top with chicken and fillings. Slice nori sheets and use as garnish.

1. COOK THE RICE

Rinse sushi rice. Place in a saucepan with **325ml water**. Cover and bring to a boil. Reduce heat immediately to medium-low. Cook, semi-covered, for 20 minutes until rice is tender and water is absorbed. Spread out on a tray to cool.

TIP *After the rice is cooked you can season it with sushi seasoning sauce if you have some. We stirred through 1/2 tbsp apple cider vinegar and 1/2 tsp sugar.*

2. PREPARE THE FILLINGS

Cut cucumber into batons. Julienne or grate carrot. Slice mango. Shred any larger pieces of chicken.

TIP *You can add sliced avocado or sliced red capsicum if you have some.*

3. ASSEMBLE THE ROLLS

Lay 1 nori sheet, shiny-side down, across a board (see notes). Wet fingers, spread a thin layer of rice across sheet, leaving a strip on the far side uncovered. Lay fillings across rice, from one side to the other (see tip). Starting with the edge closest to you, wrap the nori around rice and fillings. Roll forward into a log, pressing gently. Repeat with remaining rolls.

TIP *We spread an even strip of mayonnaise on top of the rice for a creamy texture.*

4. FINISH AND SERVE

Slice sushi into 3cm slices (optional). Serve with **soy sauce** or condiments of choice.

TIP *You can serve the sushi with mayonnaise or wasabi as well as soy sauce.*

This recipe has simplified instructions to help lower your meal cost.