

Sushi-Style Burritos

PREP: 20 MINS (plus rolling time)

YIELD: 4-6 rolls

Sushi-Style Rolls Ingredients:

8 ounces extra-firm tofu (pressed and patted dry with a paper towel), thinly sliced
2 cups cooked and thinly sliced animal or plant-based protein (shrimp, crab sticks, chicken, beef, or more tofu)
2 small carrots, peeled and thinly sliced
1 cucumber (preferably English hothouse), thinly sliced
2-3 Scallions, sliced in long, thin slices (or handful of whole chives)
Handful fresh herbs (with stems left on): mint+cilantro
4-ounces rice vermicelli noodles
4-6 Boston bibb lettuce leaves (large)
Nori rectangles (4-6)
Furikake or toasted sesame seeds (optional)
Rice paper (4-6 large rounds)

Pickled ginger and wasabi for garnish (optional)

Dipping Sauce Ingredients:

1 Tbsp. Miso
2 Tbsp. Peanut butter (or alternative nut or nut-free butter)
2 Tbsp. Chili paste
2 Tbsp. Soy sauce
¼ cup Rice vinegar (white or apple-cider vinegar will do)

Instructions:

1. To make the dipping sauce: whisk together all dipping sauce ingredients until the mixture has emulsified.
2. To make the rice seasoning liquid (if using cooked rice): Heat rice vinegar, stir in sugar and salt and stir until dissolved.
3. Set up mise en place of all sushi-style roll ingredients above, plus one bowl of water for moistening the rice paper.
4. Dip rice paper round in water and place on a clean workspace.
5. Place lettuce leaf across the lower third of the rice paper round.
6. Arrange ¼ cup of rice noodles on top of the lettuce, followed by mint leaves and cilantro sprigs.
7. Fold the lower edge of the wrapper up and over the herbs to cover.
8. Add several slices of your proteins and tofu, in one layer, and roll one full turn to fully enclose the ingredients.

9. Repeat with carrot and cucumber slices, in one layer.
10. Sprinkle with furikake or toasted sesame seeds (optional).
11. Roll one full turn to fully enclose (if using sliced shrimp, add last so it can be seen in the final roll).
12. Add one nori rectangle.
13. Add several long chives to the roll, allowing them to extend out either side of the roll.
14. Finish rolling (wrapper should seal itself as you roll).
15. Repeat with remaining rice papers.
16. Serve with dipping sauce, pickled ginger and wasabi (optional).