

© CHICKPEA CHICKS hummus

WASABI GREEN ONION SUSHI

For sushi rice...

- 1 cup of brown rice (short grain), uncooked
- 2 tablespoons rice vinegar
- 1 1/2 tablespoons sugar
- 1 teaspoon salt
- 1 tablespoon mirin

For sushi filling...

- 1 8oz tub of Chickpea Chicks Wasabi Green Onion Hummus
- 4 nori sheets
- 1/2 cucumber, seeded & julienned
- 2 carrots, julienned
- 1 cup of shredded purple cabbage
- 1/2 cup of chive blossoms (or chopped chives or green onion)

Cook rice according to directions. Let cool slightly. In a medium bowl, combine sugar, rice vinegar, mirin
Add rice & mix well.

Divide the hummus by 4...

1. On a nori sheet, spread 1/4 of the hummus almost to the edge of the sheet.
2. Add about 1/4 cup of the seasoned rice, spreading about 1/2 way down the nori sheet.
3. Add 1/4 of the cucumbers, carrots, purple cabbage & chive blossoms, distributed evenly on top of rice.
4. Starting at the edge closest to you, tightly roll the nori like a cigar, tucking the veggies as you go. Cut into bite sized pieces & serve.

Makes 4 rolls

Enjoy!

