

Sushi Bar

Ingredients/Toppings:

1-2 packages Tofu
Brown rice
Sliced, cooked asparagus
Chopped cucumber
Diced mango
Shredded carrots
Shredded purple cabbage
Cubed avocado
Shredded lettuce
Soy sauce
Teriyaki sauce



Spicy Aioli sauce:

Almond milk
Corn starch
Cholula hot sauce

Directions:

- Cut tofu into cubes and baked them on parchment paper at 425° F for about 15 minutes.
- Cook brown rice according to package instructions.
- Prepare spicy aioli sauce: Thicken almond milk with corn starch and add Cholula hot sauce.
- Make individual sushi bowls by adding desired toppings to the brown rice.