

Recipes makes: 1 Serving (8 piece roll)



Ingredients:

Marinated Black Rice Sauce (3 servings, 1 ¼ Tbsp each)-

- ♥ 1 Tbsp, Palm Sugar
- ♥ 1 ½ Tbsp Low Sodium Soy Sauce
- ♥ 1 ½ Tbsp, D'Avolio Balsamic Vinegar

Special Salmon Roll-

- ♥ 2 oz, Raw Salmon
- ♥ 2.5 oz, Seared Salmon
- ♥ 1 oz, sliced Avocado
- ♥ ½ oz, sliced Cucumber
- ♥ ½ Sheet, Nori Seaweed
- ♥ ½ cup, Cooked Black Rice
- ♥ 1 ¼ Tbsp (1 serving), *Marinated Black Rice Sauce (see above)*
- ♥ 1 ½ Tbsp, chopped Scallion
- ♥ ½ Tbsp, Spicy Mayonnaise

Nutrition Facts

Amount Per Serving		% Daily Value*	
Servings: 1			
Calories	480	Calories from Fat	180
Total Fat	20g		30%
Saturated Fat	2.5g		13%
Trans Fat	0g		
Cholesterol	85mg		28%
Sodium	260mg		11%
Total Carbohydrate	42g		14%
Dietary Fiber	5g		21%
Sugars	6g		
Protein	35g		
Vitamin A 10%	•	Vitamin C 15%	
Calcium 4%	•	Iron 10%	

*Percent Daily Values are based on a 2,000 calorie diet.

PREPARATION:

1. In a small sauce pan, simmer soy sauce on low heat.
2. Add palm sugar and balsamic vinegar. Stir until all sugar is dissolved.
3. Cook Black Rice and portion out ½ cup into a small bowl.
4. Add 1 ¼ Tbsp of marinated black rice sauce to the portioned rice and mix together.
5. Roll sushi with marinated black rice, raw salmon, avocado, and cucumber with the Nori sheet.
6. Top the sushi with the remaining salmon and sear it with a torch.
7. Garnish with spicy mayo and scallion.
8. Slice into 8 separate pieces and serve.

