

# GRILLED SALMON ROLL

Chef *Kevin of Sun Cuisines*

RECIPE MAKES: 1 SERVING

## INGREDIENTS

- 1 serving Marinated Black Rice Sauce
- 2 oz. grilled salmon
- 2 oz. black rice
- 1 oz. avocado
- ¾ oz. cucumber
- 1 packet of seaweed/nori sheets

## NUTRITION INFO

Nutrition Facts	
servings per container	
<b>Serving size</b>	<b>(187g)</b>
<b>Amount per serving</b>	
<b>Calories</b>	<b>350</b>
	<small>% Daily Value*</small>
<b>Total Fat</b> 9g	12%
Saturated Fat 1.5g	8%
Trans Fat 0g	
<b>Cholesterol</b> 15mg	5%
<b>Sodium</b> 400mg	17%
<b>Total Carbohydrate</b> 58g	21%
Dietary Fiber 6g	21%
Total Sugars 7g	
Includes 5g Added Sugars	10%
<b>Protein</b> 9g	
Vitamin D 0mcg	0%
Calcium 12mg	0%
Iron 2mg	10%
Potassium 302mg	6%
<small>*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.</small>	

## PREPARATION

1. Roll marinated black rice with salmon, avocado, and cucumber
2. Wrap with seaweed wrap
3. Slice into 8 separate pieces and serve
4. Enjoy!

Healthy Options

