

# Sushi Bowl

## Ingredients

- 3 cups brown or white rice (cooked)
- 2 tbsp rice vinegar
- 1 tsbp cane sugar
- 1 tsp sea salt
- 16 oz baked Tofu or imitation crab
- 2 avocados (sliced)
- 2 ripe mangoes (diced)
- 2 Persian cucumbers (thinly sliced)
- 2 scallions (thinly sliced)
- Pickled ginger
- Pickled radishes (optional)
- Thinly sliced nori or seaweed snacks (garnish)
- Sesame seeds (garnish)
- Microgreens (garnish)
- Spicy Mayo (for serving)

## Directions

1. While the rice is still warm, toss it with the rice vinegar, cane sugar, and salt.
2. Divide among 4 bowls and top with the baked tofu or imitation crab, avocado, mango, cucumbers, scallions, pickled ginger, and pickled radishes, if using. Garnish with nori, sesame seeds, and microgreens and serve with spicy mayo.

