

SIMPLE RAW SUSHI ROLLS

Makes 8 rolls

4 sheets raw nori seaweed sheets
4 romaine leaves
1 cucumber, julienned
½ red bell pepper, thinly sliced
1 carrot, shredded or julienned
1 avocado, sliced
Dressing of your choice

Place the nori sheet in front of you vertically and spread 1/2 of the sheet with dressing. Lay one leaf of romaine lettuce on top of the nori on the side closest to you where is the dressing.

Lay the vegetables on top of the romaine lettuce.

Roll the nori sheet around the vegetables. Moisten the farthest end of the nori sheet with some water and seal it like an envelope. Slice the roll in the middle to make two rolls.

Dip in the dressing of your choice.