



Global Cuisine with a Conscience
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GINGERED OYSTER MUSHROOMS & AVOCADO ROLL

GINGERED OYSTER MUSHROOMS & AVOCADO SUSHI ROLL WITH TOASTED SESAME

- 8 oz. Oyster Mushrooms
- 1 tsp. Fresh Ginger (minced)
- 1 T Soy Sauce
- 1 Avocado (sliced)
- 3 T Canola Oil
- Toasted Black Sesame Seeds
- 4 Nori Sheets
- 2 C Prepared Sushi Rice (according to package)
- Wasabi Paste (optional)

Procedure:

Slice oyster mushrooms into large strips. Sauté lightly in Canola oil with the fresh ginger. Chill mushrooms and season with the soy sauce. Slice your favorite variety of avocado into 12 slices. Cover Nori sheets by 2/3 with a thin layer of sushi rice. Spread a small amount of wasabi through the center of the roll. Sprinkle the rice with the toasted seeds. Place three slices of your avocado across the rice. Place a good amount of the mushrooms across. Roll, slice and enjoy! You can also use Oyster Mushroom Powder as an added topping to your cut rolls.



*Two Cooks Catering is a proud supporter of the Central Coast Grown Program.
We use fresh, local produce and other ingredients in the food we make.*