

*Sushi Bowl (recipe designed by Ellis)*

*1. Sushi Rice and Toppings*

*Prep and set-up buffet style: Sushi rice, cucumber strips, sliced daikon radish, avocado strips, fresh mango cubes, nori strips, sesame seeds*

*2. Mango Miso Sauce*

*Use blender to mix: ¼ c orange juice, 1½ c frozen mangoes, 2 tsp miso, 1 tsp fresh grated ginger*

*3. Cilantro Pesto*

*Use blender to mix, adjust amounts to taste:*

*Cilantro, Garlic Cloves, Water, Grated ginger, Salt, Lime juice, Lemon juice*

*4. Edamame with Japanese Sauce*

*Microwave frozen edamame & remove husks.*

*Mix all ingredients listed below, heat in small pan until glossy, wait for a minute then remove from heat to cool and toss over Edamame soybeans.*

*¼ c. soy sauce*

*1/3 c. vegetable broth*

*1 tsp cornstarch*

*1 tsp grated ginger*

*1 garlic clove*

*2 tbsp rice wine vinegar*

*2 tbsp maple syrup*