

# Recipe

## **Zucchini Sushi Rolls**

### **Ingredients List:**

- ½ cup cashews, soaked overnight in water
- 1 Tablespoon Rice Vinegar (optional)
- 3-4 Zucchini (each zucchini yields 6-8 slices)
- 2 Carrots, sliced into match sticks
- 1 Cucumber, seeds removed and sliced into match sticks
- 4 medium radishes, sliced
- 1 avocado, peeled and sliced
- 1 small bunch cilantro

### **Steps:**

- 1 – Drain cashews and put into food processor with rice vinegar.
- 2 – Process until cashews are a soft paste.
- 3 – Chop off the zucchini ends and use a vegetable peeler to peel zucchini into long, thin strips
- 4 – Lay zucchini strip flat and add a small spoonful of cashew mixture onto one of the zucchini ends.
- 5 – Add veggies, avocado and cilantro.
- 6 – Roll up and enjoy your rolls.

### **Additional Notes:**

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