

# Salmon Avocado Roll Recipe

## Ingredients:

- 1 cup sushi rice
- Nori sheets (seaweed sheets)
- 200-250g fresh salmon fillet
- 2 ripe avocados
- 2 tablespoons rice vinegar
- 1 tablespoon sugar
- 1 teaspoon salt
- 1 1/4 cups water
- Soy sauce, pickled ginger, and wasabi (optional, for serving)

## Instructions:

1. Rinse sushi rice in a fine-mesh sieve until water runs clear. Cook rice with 1 1/4 cups water according to package instructions.
2. Mix rice vinegar, sugar, and salt in a bowl. Heat in the microwave for 30 seconds, stirring until sugar and salt dissolve.
3. Transfer cooked rice to a shallow dish, gradually pour in sushi vinegar, gently folding it in. Let rice cool.
4. Slice salmon into thin strips. Cut avocados in half, remove pit, and slice thinly.
5. Place a bamboo sushi rolling mat on a clean surface. Lay a nori sheet, shiny side down, on the mat.

6. Moisten hands, spread sushi rice evenly over nori, leaving 1 inch at the top edge.
7. Lay salmon and avocado slices horizontally across the rice near the bottom edge of the nori sheet.
8. Use the bamboo mat to roll tightly, press gently to shape into a cylinder.
9. Slice the roll into pieces, about 1 inch thick, using a sharp knife.
10. Repeat with remaining nori sheets and fillings.
11. Serve salmon avocado rolls with soy sauce, pickled ginger, and wasabi for dipping.

Enjoy your homemade Salmon Avocado Rolls!