

Deconstructed Sushi Bowl

2 SERVINGS 20 MINUTES



INGREDIENTS

- 1 tsp Avocado Oil
- 4 cups Cauliflower Rice
- 2 tsps Coconut Aminos
- 1 Avocado (peeled and chopped)
- 1/2 Cucumber (sliced into sticks)
- 1/2 c Sweet Potato (sliced and roasted)
- 1/4 cup Watermelon Radish (sliced)
- 4 Nori Sheets (snack size, torn into pieces)
- 8 ozs Smoked Salmon
- 1/4 cup Frozen Edamame
- 2 tsps Sesame Seeds
- 1/3 cup Extra Virgin Olive Oil
- 2 tsps Coconut Aminos
- 2 tsps Apple Cider Vinegar
- 2 tsps Grated Ginger
- 1 Garlic (minced)
- 1 tsp. Maple Syrup Or Yacon Syrup
- 1 tsp. Toasted Sesame Oil

DIRECTIONS

- 01 Heat a skillet over medium heat. Add the avocado oil and then the riced cauliflower. Saute for 5 to 7 minutes, then add the coconut aminos and stir to coat. Remove from heat.
- 02 Divide the cauliflower rice into bowls. Top each bowl evenly with cucumber, sweet potato, radish, avocado, nori and smoked salmon. Garnish with sesame seeds.
- 03 Blend last 7 ingredients in a blender or whisk in small bowl and drizzle on top of the bowl ingredients. Enjoy!

NOTES

LEFTOVERS

This bowl is best served immediately but can be stored in the fridge up to 2 days and served cold.

NO COCONUT AMINOS

Use tamari or soy sauce instead.

MORE COLOR

Add carrots, broccoli, steamed spinach, purple or yellow cauliflower for rice.