**Cucumber and Avocado Sushi**

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| 1 ½ cup | Water |
| 1 cup | Sushi Rice |
| 1 Tbsp. and 2 tsp. | Rice vinegar |
| ½ tsp | Salt |
| 2 sheets | Nori (dry seaweed) |
| 6 | Pre-cooked prawns, heated in oil |
| 1/8 | Cucumber, sliced into thin strips |
| 1/8 | Avocado – pitted, peeled and sliced |

1. Combine the water and rice in a saucepan (pot) and bring to a boil. Cover, reduce heat to low and simmer for 20 minutes, or until rice is tender and water has been absorbed. Remove from the heat and stir in the vinegar and a pinch of salt. Set aside to cool
2. Cover a bamboo sushi mat with plastic wrap to keep the rice from sticking. Place a sheet of seaweed over the plastic. Use your hands to spread the rice evenly onto the sheet, leaving about ½ inch of seaweed empty at the bottom.
3. Re-heat the prawns in a pan with oil, remove tails once prawns are warm throughout. Slice the inside of the prawn to help it to lay flat inside the roll.
4. Arrange strips of cucumber and avocado across the center of the rice. Add in prawns at this time.
5. Lift the mat and roll over the vegetables once and press down. Unroll, then roll again towards the exposed end of the seaweed sheet to make a long roll. You may moisten with a little water to help seal. Set aside and continue with remaining nori sheets, rice and filling.
6. Use a sharp wet knife to slice the rolls into 5 or 6 slices. Serve cut side up with your favorite sushi condiments.

Source: *Allrecipes.com*