

Salmon Avocado Cheese Sushi Roll

This delightful California roll combines fresh salmon, creamy avocado, and a hint of cheese for a unique twist on a classic sushi favorite. Perfect for a quick meal or an impressive appetizer.


45 min

Total time

medium

Difficulty

400

kcal / serving

Ingredients

- 1 cup sushi rice
- 1 1/2 cups water
- 1 tbsp rice vinegar
- 1/2 tsp sugar
- 1/4 tsp salt
- 1 sheet nori (seaweed)
- 1 oz fresh salmon, sliced thinly
- 1/4 avocado, sliced
- 1 oz cream cheese, cut into strips
- Soy sauce (for serving)
- Wasabi (optional)
- Pickled ginger (optional)

Steps

- 1 Rinse the sushi rice under cold water until the water runs clear, then drain.
- 2 In a saucepan, combine the rinsed rice and water. Bring to a boil, then reduce heat and simmer for 20 minutes or until the water is absorbed.
- 3 Remove from heat, let it sit covered for 10 minutes. Then, mix rice vinegar, sugar, and salt until dissolved, and fold into the rice.
- 4 Place a bamboo sushi mat on a flat surface and lay the nori sheet on top, shiny side down.
- 5 With wet hands, spread a thin layer of sushi rice on the nori, leaving a 1-inch border at the top.
- 6 In the center of the rice, layer the salmon, avocado, and cream cheese strips.
- 7 Roll the sushi tightly away from you using the mat, applying gentle pressure to keep it compact.
- 8 Seal the edge with a bit of water and slice the roll into bite-sized pieces.
- 9 Serve with soy sauce, wasabi, and pickled ginger.