



Homemade Sushi

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Homemade Sushi is so much cheaper than at the restaurant! Sushi is easy and fun to make at home — here's how!

Course	Main Course
Cuisine	Japanese
Keyword	homemade sushi, how to make sushi

Prep Time 15 minutes

Total Time 15 minutes

Servings 6 rolls

Calories 190kcal

Ingredients

- 6 sheets sushi seaweed aka nori
- 1 batch prepared sushi rice
- 1/2 lb sushi-grade raw salmon or desired raw fish of choice
- 4 oz cream cheese sliced into strips
- 1 avocado sliced
- soy sauce for serving

Instructions

1. Place the seaweed on a bamboo mat, then cover the sheet of seaweed with an even layer of prepared sushi rice. Smooth gently with the rice paddle.
2. Layer salmon, cream cheese, and avocado on the rice, and roll it up tightly. Slice with a sharp knife, and enjoy with soy sauce.

Nutrition

Calories: 190kcal | Carbohydrates: 11g | Protein: 10g | Fat: 12g | Saturated Fat: 5g | Cholesterol: 40mg | Sodium: 92mg | Fiber: 2g | Sugar: 1g

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