Spicy Tuna Roll Bowl

SERVES: 1
PREP TIME: 10 MIN

Ingredients

- 1/4 cup mayo
- 1 Tbsp Sriracha, more to taste
- 1 tsp sesame oil
- 1/2 tsp soy sauce
- 1/2 tsp rice vinegar
- 1 cup leftover cooked rice
- 5 oz can tuna, drained
- 1/4 cucumber, rinsed and sliced into matchsticks
- 1/4 cup shredded carrots
- 1/4 or 1/2 avocado, sliced

Directions

1. In a small bowl, whisk together mayo and Sriracha.
2. In a separate small bowl, add tuna, sesame oil, soy sauce and rice vinegar. Mix to combine.
3. In a bowl, add rice and top with tuna mixture, cucumber, carrots and avocado.
4. Drizzle the spicy mayo on top and enjoy!

Recipe Notes

- Try other favorite toppings such as dried seaweed strips, pickled ginger, shredded cabbage, sliced radish, or black sesame seeds.
- Leftover rice works well, but you can also prepare rice day-of and chill before making this dish.
- For a vegan-friendly option, skip the tuna, add cooked tofu or edamame, and use vegan mayo.
- This recipe is great for meal prep: cook a batch of rice, mix together the spicy mayo and chop whatever veggies you’d like to add for toppings. Store in the fridge up to 5 days. When ready to eat, just open up a can of tuna and create your bowl!

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