

Poke Bowl

Prep: 10 mins

Cooking: 15 mins

Serves: 1

Makes: 1



Ingredients

- Gyozas of choice
- Sushi rice + splash of rice wine vinegar
- 1/2 sliced avocado
- Handful of sliced cucumber
- Handful of edamame beans
- 1 shredded carrot
- Sushi ginger
- 1 jammy XL 700g Pace Farm egg (6 min boil + 3 min ice bath)
- Sriracha (+ sriracha mayo)
- Furikake seasoning
- Maggi seasoning (or soy sauce)

Method

1. Cook rice and toss with rice wine vinegar.
2. Boil egg 6 minutes, ice bath 3 minutes, peel and slice.
3. Pan-fry gyozas until crispy.
4. Layer rice, veg, gyozas, avocado and jammy egg.
5. Drizzle with sriracha, sriracha mayo and Maggi.
6. Sprinkle with furikake.