Nori Wraps
yield: 2 servings

Ingredients:
- 2 cups Short grain white rice or brown rice
- 2 TBSP Soy sauce or tamari
- 2 TBSP Lime juice
- 1/3 cup Mayo
- 2 TBSP Sriracha
- 2-3 each Nori sheets, cut into quarters
- 1/2 cup Cucumber, sliced into strips
- 1 ripe Mango, sliced into strips
- 1/2 each Avocado, sliced into strips
- 3 oz Baked tofu (optional)

Garnishes: Sesame seeds, fresh herbs

Instructions:
1. Make rice: rinse off rice in bowl changing the water 2-3 times or until water is clear and not cloudy. Strain with a mesh sieve. Cook with 2 cups of water over medium high heat. Bring water to a boil, then reduce heat to a simmer and cook until water is absorbed.
2. In a small bowl, combine soy sauce and lime juice. Set aside—this will be your dipping sauce.
3. In another small bowl, combine mayo and sriracha to make spicy mayo. Set aside.
4. Take a square of nori, top with rice, cucumber, mango, avocado. Drizzle with mayo. Wrap and dip in dipping sauce, and enjoy!