

Spicy Tuna Roll in a Bowl



Servings:

2 servings

Prep Time:

10 min.

Cook Time:

3 min.

Ingredients

- 1 (5oz) can **Tuna**, , drained
- 2 tbsp **Mayonnaise**
- 1 tbsp **Chili Crisp**
- 1/2 **Lime**, , juiced
- 1 tbsp **Low Sodium Soy Sauce**
- 1 bag **Frozen Rice**, , cooked
- 1 **Cucumber**, , diced
- 1 **Avocado**, , diced
- 1 cup **Shredded Carrots**
- 1 cup **Edamame**
- 1 package (.14oz) **Seaweed Wrap Snacks**, , sliced
- Garnish: **Sesame Seeds**,
Sriracha Mayo

Method of Preparation

Step 1

Combine drained tuna, mayonnaise, chili crisp, lime juice, and soy sauce in a bowl.

Step 2

Cook rice according to package. Divide the rice and then the tuna between two serving bowls.

Step 3

Top with desired ingredients- cucumbers, avocado, carrots, edamame, and seaweed.

Step 4

Garnish the top with sriracha mayonnaise and sesame seeds. Enjoy!