

No Rice Sushi with Sweet Potato and Jicama (Vegan, Gluten-Free, Paleo)

Ingredients

- 2 small-medium sweet potatoes
- 2-3 ounces enoki mushrooms
- 2 sheets of nori
- 2 scallions
- ¼ cup roasted peanuts
- ¼ small jicama

Steps

1. Use a fork to poke holes in the sweet potatoes, all along the exterior. Place in the microwave and microwave on high for about 6 minutes, or until soft and fully cooked. Allow to cool before removing the skins and mashing lightly with a potato masher. Set aside.
2. Remove the bottom of the enoki mushrooms, and separate into 5-10 small clusters. Heat a small skillet on the high, and place the mushrooms on the oil-free skillet. Sprinkle with salt and cook for just about 60 seconds, stirring once or twice. Remove from the heat and set aside.
3. Cut the scallions in half, and then chop into pieces about the size of a matchstick. Cut the jicama into matchstick sized pieces as well.
4. Place a nori sheet in front of you, landscape position. Take the mashed sweet potato and cover the nori in a thin layer, stopping about 2/3 of the way up. Place the jicama, enoki mushrooms, scallions, and peanuts down in the center of the sweet potato, across the entire sheet. Tightly roll the sushi away from you, and use a small amount of water to seal the roll shut. Repeat for the second roll. Use a serrated knife to gently cut into pieces, and serve with soy sauce, pickled ginger, and wasabi, if desired.

