

Mini Cucumber Sushi Rolls

Great addition to a kids lunch box, fun too!

Yield: 24 pieces

Ingredients

- 1 long seedless cucumber, ends trimmed
- 1 carrot, shredded
- 1 (4 ounce) package cream cheese, softened
- ¼ cup raisins
- 24 long fresh cut chives

Preparation

1. With a peeler, slice cucumber into 8 1/8-inch thick slices lengthwise. Cut each slice into 3 pieces crosswise.
2. Place about 1 teaspoon shredded carrot onto the bottom edge of a cucumber slice; place about 1 teaspoon cream cheese onto the carrot, and press 2 or 3 raisins into the cream cheese. Roll the cucumber slice into a little sushi roll, starting at the filled end. Tie roll with a chive to secure. Repeat with remaining ingredients.

Get the kids involved with building their sushi – they are more likely to eat it if they helped make it!

Twists

Play with the stuffing, sandwich meat, hard cheese, egg salad, hummus, etc. Think in Three's, One should be binding (the "glue") = cream cheese, hummus, egg salad, plus 2 toppings.

Have Fun!!!!!!