Cucumber California Rolls

Servings: 2

Prep Time: 15 Minutes

Cook Time: 0 Minutes

Total Time: 30 Minutes

Equipment Needed:

Knife, Spoon, Measuring Utensils

Ingredients:

* 1-2 Cucumbers
* 1 Avocado, sliced thin
* 1/4 cup Red Bell Pepper, sliced thin
* 1-2 Green Onions, end removed
* 1/3 cup Cauliflower Rice (cauliflower that has been chopped fine)
* Sprinkle Poppy Seeds OR Toasted Sesame Seeds
* 1/3 cup Tofu (baked, optional)

Directions:

1. Cut your cucumber in half and cut off the ends.
2. Use a knife or chopstick to core the cucumber, creating a hollow inside and stand up on its ends.
3. Stuff the cucumber: by individually sliding the sliced ingredients down the cucumber shaft and lastly stuffing the remaining cauliflower rice down.
4. Use a chopstick or a spoon to press the ingredients down. Cut them into 1/4-inch slices. Eat & Enjoy with your favorite dipping sauce!

Dipping Sauce: [Hidden Valley Spicy Ranch Dressing](https://www.target.com/p/hidden-valley-plant-vegan-powered-dairy-free-spicy-ranch-salad-dressing-12-fl-oz/-/A-89952859?sid=1784S&ref=tgt_adv_xsp&AFID=google&fndsrc=tgtao&DFA=71700000108264736&CPNG=PLA_Dry%2BGrocery%2BShopping_Local%7CDry%2BGocery_Ecomm_Food_Bev&adgroup=SC_Dry%2BGrocery&LID=700000001170770pgs&LNM=PRODUCT_GROUP&network=g&device=c&location=1026339&targetid=pla-323070238064&gad_source=4&gbraid=0AAAAAD-5dfadJkJr8G5B5uHAdkIPzXJYg&gclid=CjwKCAjw3P-2BhAEEiwA3yPhwNpp8M8P0aW45WJ_Vl1_tyFrELBjkkCIH_KqYvjinVd-KSL6ptTu8hoClYkQAvD_BwE&gclsrc=aw.ds) OR make this simple Peanut Sauce: *1 Tablespoon Water + 1 Tablespoon Maple Syrup + 1 teaspoon Chili Oil + 2 Tablespoon Peanut Butter.*