

Chirashi

Search:

- [Recipes](#)

Chirashi

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));  
Tweet !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");
```



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

Chirashi



Rate this recipe

0 people are cooking this [Count me in](#)

A light, tasty lunch idea

Ingredients (serves 2)

- 1 ½ cups white rice
- 4 cooked prawns, peeled and diced
- 50g smoked salmon or trout, thinly sliced
- ¼ cucumber, diced
- ¼ avocado, diced
- 1 nori sheet, thinly sliced
- 1 tbs salmon roe (optional)

Method

Cook the rice and allow to cool before placing ¾ cup into a bowl for each person. Place the prawns and salmon or trout over the rice, then add the cucumber and avocado. Finally, top with the nori and salmon roe.

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```

Browse more delicious [recipe ideas](#) or connect with us on [Facebook!](#)