

Sushi-Style Tuna Rolls

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A fun and simple finger food that will have everyone reaching for seconds! Tender flaked tuna is combined with the flavors of sushi; wasabi paste, ginger root and minced onions are combined into a flavorful filling and served rolled into white bread pinwheels. Simple, delicious and perfect for snacks, lunches, or hors d'ouerves, this fun dish will be a huge hit whether your guests like sushi or not!

Ingredients:

1 (6 oz) can solid white tuna packed in water, drained and flaked
½ c. mayonnaise
1 Tbsp wasabi paste
1 tsp fresh ginger root, minced
1 Tbsp green onion, minced
6 pieces white bread, crusts removed
1 head iceberg lettuce

Directions:

1. In medium bowl combine tuna, mayonnaise, wasabi paste, ginger and green onion. Mix well to combine. Refrigerate 1-2 hours or until ready to serve.
2. Using a rolling pin flatten bread until thin. Cut each piece in half. Layer 1 piece iceberg lettuce on each piece of bread and top with 1 Tbsp of tuna, leaving ½ inch at the end of the bread. Roll into tight pinwheels, securing with a toothpic. Repeat until all ingredients have been used.
3. Serve cold.

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