



Sushi Rollups

Ingredients Needed for Sushi Rollups

- 2 slice Aunt Millie's Country Buttermilk Bread
- 2 pieces of string cheese
- ½ cup assorted veggies, julienne cut
- 2 slices deli turkey
- Condiments of your choice

Optional Toppings

- Ketchup
- 1 teaspoon sesame seeds



Directions | Yield: 2 servings of Sushi Rollups

1. Roll the bread flat (about a ¼ inch thick) with a heavy rolling pin. Be careful not to tear the bread. Carefully cut off the crust.
2. Spread a thin layer of your condiments; we used mayonnaise and yellow mustard on our Sushi Rollups.
3. Layer on one piece of deli turkey for each rollup. Place string cheese and ¼ of your assorted veggies (we used cucumber, baby carrots, and lettuce) in a line in the center of the bread.
4. Roll lightly and press down to seal. Cut into 1-inch pieces. Top with ketchup or sesame seeds (optional).
5. Serve with your favorite fruits and veggies, and enjoy your Sushi Rollups!

