

## Spinach Rolls with Sesame Sauce Recipe

**Ingredients:** Serves 4

500 g spinach  
2 sheets of dried seaweed

**Ingredients for sauce:**

2 tablespoons sesame paste  
½ teaspoon white sesame seeds, lightly toasted  
1½ teaspoons mashed peeled garlic  
1 teaspoon soy sauce

**Method:**

Wash whole stem of spinach, then cut off the roots. Boiled spinach with hot water and then soak into iced water to stop the cooking. Drain the spinach and separate into 2 portions. Place the sheets of dried seaweed on a bamboo sushi make and put some drained spinach on the seaweed sheets and rolled up tightly to form sushi. Repeat until all seaweed sheet and spinach are used up. Cut into bite-sized pieces and place on a serving dish. Mix all the sauce ingredients and pour round the sushi on the serving dish. Serve.

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