Buffalo Chicken Maki Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

- Cooked chicken breast, chopped.
- Buffalo Wing sauce. (I used Frank's hot.)
- Blue cheese salad dressing.
- Nori.
- Sushi rice.
- Sushi vinegar.

Instructions

I LOVE LOVE LOVE sushi/maki, and I LOVE chicken wings... marry the two together and ta da! Holy moly, so yummy. :]

1. Make sushi rice as normal. (Put in rice cooker, put sushi vinegar, mix and cool.)
2. On a bamboo mat, put nori on. Spread rice evenly in the middle of the nori.
3. Take your cut up chicken breast and toss in buffalo wing sauce.

4. Set on the rice and add a bit of blue cheese dressing on.
5. Roll and cut.
6. Serve with your favourite sushi condiments or with classic celery or carrots.