

Name \_\_\_\_\_

## Recipe Reading - Recipe Cards

### **PB&J Sushi Rolls Answer Key**

1. Removing the crusts from the bread slices is done to make the rolls more uniform and easier to roll up.
2. Flattening the bread slices makes them more pliable and easier to roll into sushi-like rolls.
3. The two main spreads used in these sushi rolls are peanut butter and jelly or jam.
4. Optional add-ins can include banana slices, honey, or crushed nuts for added flavor and texture.
5. You should use a sharp knife to cut the rolled-up sandwiches into bite-sized pieces, resembling sushi rolls.
6. After making them, you should arrange the PB&J Sushi Rolls on a plate for serving.