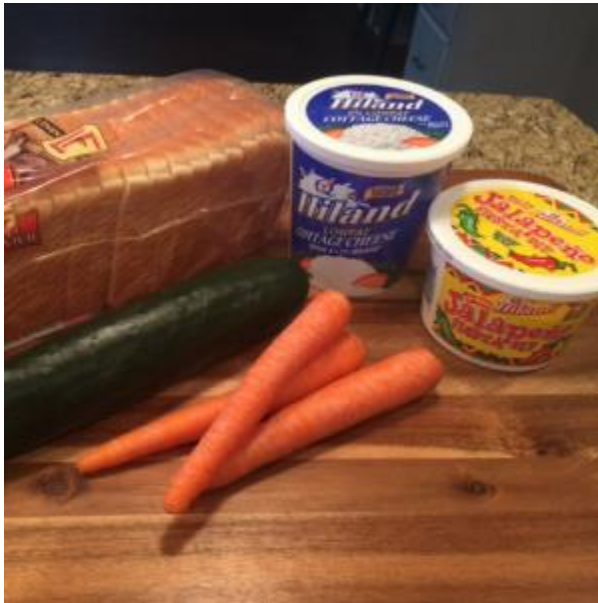


Undercover Sushi



Ingredients:



- Sliced sandwich bread (any kind)
- Cucumber
- Carrot
- [Hiland Dairy Cottage Cheese](#)
- [Hiland Dairy Dip](#) (your favorite flavor)

Directions:

Cut the cucumber and carrot into matchsticks (about 3 ½ inches in length).



Using a fine-grated colander, rinse the cottage cheese curds under cold water. Softly pat dry.



Flatten each bread slice with a rolling pin. Cut the crusts off of the bread.



Spread dip evenly across each slice.



Add the cottage cheese curds in a thin layer. Leave about 1/3 inch of dip without cottage cheese at the top of each slice.



Place one carrot and one cucumber matchstick together at the bottom of each slice.



Roll up the bread, pressing gently to seal.



Add another layer of dip at the end of your bread. Carefully press to seal the sushi roll.



Gently cut each roll into equal slices. Serve with additional dip.