

Spicy Salmon Onigiri

PREP TIME: 10 MIN | COOK TIME: 20 MIN | SERVINGS: 8-9

INGREDIENTS:

- 2 1/2 - 3 cups fresh cooked rice, white or brown
- 1/2 cup canned salmon, canned tuna, or cooked salmon
- 1 Tbsp Kewpie mayonnaise
- 1 Tbsp Sriracha chili sauce
- Salt to taste
- ~4 sheets nori

RECIPE NOTES:

- If you don't have Kewpie mayo, you can use regular mayo and mix in a bit of rice vinegar and sugar.
- Leftovers keep best wrapped in parchment paper and stored in a container in the fridge.

DIRECTIONS:

- Make rice according to package. Let cool while you make the filling.
- In a bowl, combine salmon (or tuna), mayonnaise, and Sriracha. Taste and season with salt as desired.
- Moisten hands. Take about 1/3 cup of rice and mold into a ball or triangle. Flatten the ball slightly. With your thumb, make an indent in the center and fill 1 Tbsp of salmon mixture.
- Cut a strip of seaweed that is slightly wider than the widest part of your rice ball and twice as long. Start at one end of the rice ball and fold over to cover. Enjoy immediately!

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