

Spicy Salmon Onigiri

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

INGREDIENTS:

- 2 1/2 to 3 cups freshly cooked white rice
- 1/2 cup canned salmon (or sub canned tuna)
- 1 Tbsp Kewpie mayo
- 1 Tbsp Sriracha
- Salt, to taste
- ~4 sheets nori

RECIPE NOTES:

- Sub for Kewpie mayo: use regular mayo and mix in a bit of rice vinegar and sugar.
- Leftovers keep best in plastic wrap. Store in a container in the fridge and enjoy within 2-3 days.
- You can also fry leftover onigiri in soy sauce to make yaki onigiri.

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.
- Wet hands. Scoop about 1/3 cup of rice into one hand. With your thumb, make an indent in the center and fill 1 Tbsp of salmon mixture. Mold the rice to cover the filling and shape into a triangle.
- 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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