

Onigiri

Japanese · Snack · Easy · 15 min total · Serves 4

Japanese rice balls with fillings like tuna-mayo or umeboshi, wrapped in nori.

Ingredients

- 2 cups sushi rice (cooked)
- 0.5 tsp salt
- 1 can tuna (drained)
- 1 tbsp Japanese mayo
- 2 pitted, optional umeboshi plum
- 4 sheets nori (halved)
- 1 tbsp seasoned rice vinegar

Method

1. Season cooked rice with salt and vinegar.
2. Mix tuna with mayo for filling.
3. Wet hands with salted water. Place rice in palm, add filling in center.
4. Shape into triangle or ball. Wrap with nori strip.

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