Tomato onigiri

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup cooked Japanese sushi/short grain rice

1 tbsp butter

1 tbsp ketchup of choice

Instructions

1. Mix the ingredients, and using your hands (or an onigiri mold), shape the rice balls. Pack them tightly!

2. Add them to a medium hot skillet, and don't touch them until a brown crust forms. If you poke them too much they may fall apart!

3. Flip once and wait till that side browns, about 2-4 min.

4. Place in your favorite bento box or enjoy right away!