



Yaki-Onigiri

NIBBLEDISH CONTRIBUTOR

Ingredients

- short grain white rice, sushi rice is best
- 2 tbsp of kecap manis
- furikake, flavor of your choice
- nori
- sesame seeds

Instructions

Onigiri is one of my favorite snack foods ever. I threw this in my bento one day and enjoyed it so much i wanted to share.

1. Cook rice according to the package instructions. Allow to cool, just enough to handle.
2. Grab a bowl, fill halfway with water; you should wet your hands at intervals to avoid rice sticking to you. Sprinkle a bit of salt on to your palms and scoop out some rice.
3. Mold your onigiris into whatever shape you like, but make sure there are two flat sides so that it sits in the pan.
4. Heat a skillet, medium to medium high. Use a little cooking spray if you're worried about sticking.
5. Using a brush, coat one side of your onigiri with kecap manis. Lay this side down in your pan. It should sizzle as soon as it touches.
6. After 2 or 3 minutes, brush the top with kecap manis and flip the onigiri. Let sizzle another 2 minutes or so.
7. Remove from the heat and shake a little furikake on top - I used wasabi.

Serve with pieces of nori, sprinkle with extra sesame seeds if you like. Toast the

sesame seeds first for a little extra something. Enjoy!