



Makes 4

1-cup sticky rice

1 ¾ cups water

½ tsp salt

4 roasted nori sheets

Filling ideas

- Fried egg, pickled onion, sprouts, cilantro, mayo-sriracha
- Avocado, red pepper, cucumber, smoked salmon, sesame seeds, pickled ginger.
- Terriyaki tofu, wilted spinach, roasted sweet potatoes, wasabi-mayo
- Shredded chicken, kimchi, sprouts, basil.
- Roasted Portobello mushroom, goat cheese and pickled beets.

1. Place rice, water and salt in a medium pot over medium heat and bring to a boil. Reduce heat to low and cook covered for 20 min. Remove from heat and keep covered for another 10 min.
2. Remove lid from rice and use a fork to fluff rice, set aside uncovered.
3. Place a piece of plastic wrap on your work surface, large enough for your nori sheet to be placed on top.
4. Place one nori sheet on the plastic wrap so that it looks like a diamond.
5. Place ¼ cup of the cooked sushi rice in the center of the diamond. The sushi rice should be roughly shaped like a square.
6. Top the rice with the fillings of your choice. Be sure to keep the fillings directly on top of the rice.
7. Finish by topping with another ¼ cup of cooked rice.
8. Use the plastic wrap to fold your onigirazu by bringing in the top and bottom points of the nori sheet, followed by the left and right points of the nori sheet. Use the plastic to firmly wrap your onigirazu square. Gently press the square together to firm up all the ingredients tucked inside.
9. Place in fridge for a minimum of 10 min up to overnight.
10. Use a sharp knife to cut through the center of your onigirazu and serve with your choice of condiment



Tip: It's better to make these parcels when the sticky rice is still warm.