

Onigiri Rice Balls

Ingredients

1/3 cooked jasmine rice
1/4 sheet nori seaweed
pinch of salt
Sesame seeds (for garnish)

Possible fillings:

Spicy tuna
Chicken
Pickled plums

Directions

Begin by cooking the jasmine rice. When cooled, sprinkle salt on your hands and form the rice into small balls. Create a hole in the center of the rice and add in your choice of fillings. Then cover your filling completely by forming the rice around it. Wrap the nori around your ball of rice, and sprinkle sesame seeds on top.