



ShopRite



KIDZ COOK

Recipe of the Week!

TAKE ONE HOME AND TRY IT YOURSELF!

Onigiri / Japanese Rice Balls

Ingredients

- 1/3-pound boneless chicken breast (preferably thinly sliced)
- 1 thumb size ginger (peeled and sliced into thin strips)
- 1 small carrot (peeled, sliced into thin strips the same length as the ginger)
- 1 stalk scallion (chopped into thin strips the same size as ginger and carrot)
- 1 tablespoon light soy sauce & 1 tablespoon's sake
- 1 tablespoon vegetable or canola oil
- 2 cloves garlic (minced)
- 2 cups cooked Japanese rice
- 2 tablespoons mayonnaise & 1 tablespoon sriracha sauce
- Nori sheets & kosher salt

Instructions

1. Add chicken, garlic, soy sauce and sake in a bowl and mix well. Marinade for 15 minutes.
2. Meanwhile, mix mayonnaise and sriracha sauce together in a bowl and set aside.
3. Add salt to the rice and using a plastic or wooden spoon, fluff the rice (do not over mix or toss) until salt is evenly mixed in.
4. In a small pan over medium heat, add oil, carrots and ginger and fry for 2-3 minutes, until vegetables are soft but still yielding a slight crunch. Transfer to a plate and set aside.
5. Using the same pan, add chicken and cook on medium for 5 minutes, or until chicken is cooked through. Set it aside.

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Enjoy!

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Onigiri/Japanese Rice Balls

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Assembling the Onigiri

1. Set a bowl of water next to your ingredients.
2. Wet your hands (this prevents the rice from sticking) and grab a small handful of rice. Flatten the rice and shape it into a triangle.
3. Make a dent in the center of the onigiri and spread a little sriracha mayo all the way to the tip of the onigiri.
4. Lay a few strips of scallions, ginger and carrot in the center of the dent.
5. Finish by adding one or two pieces of chicken on top of the vegetables, and add a little more rice to cover.
6. Lay the onigiri on top and in the center of a sheet of nori.
Fold sheet of nori in half around the rice and serve onigiri individually or together on a plate.

