



Onigirazu (Sushi Sandwich)
RECIPE

Onigirazu (Sushi Sandwich)



TIME	17 mins
INGREDIENTS	2 items
MAKES	4 servings

All your favorite sushi ingredients served sandwich-style for a convenient and customizable handheld snack.

INGREDIENTS

Ingredients

- 1 pouch Ben's Original™ Ready Rice™ Sticky Rice 8.5 oz
- 4 sheets Nori

Topping Suggestions

- Cold smoked salmon
- Flavored tuna
- Tofu
- Sweet egg
- Avocado
- Cucumber
- Shredded pickled carrot
- Roasted Japanese sweet potato
- Scallions
- Mango
- Micro greens

INSTRUCTIONS

1. Prepare Sticky Rice according to package instructions.
2. Transfer to a wide bowl, stir and allow to cool while you prepare the fillings.
3. While rice is cooling, cut desired fillings into thin pieces, and cut a slit in the nori sheets halfway up the center.
 - Note: You can stir 1-2 Tbsp. of seasoned rice vinegar into the rice before cooling

if desired.

4. Once rice is cooled, orient the nori sheets on a cutting board or clean counter so the slit is at the bottom, closest to you and the uncut half is at the top, away from you. Spread a thin layer of rice onto the lower left quadrant and upper right quadrant of the nori sheet. Then, arrange a thin layer 1-2 of the desired fillings in each of the remain two quadrants, upper left and lower right.
5. Fold the lower left rice quadrant up to cover the upper left, then fold to the right to cover the upper right and finally fold down to cover the lower right quadrant. Enjoy with soy sauce, or the dip of your choice if desired. Note: You can stir 1-2 Tbsp. of seasoned rice vinegar into the rice before cooling if desired.

MORE RECIPES LIKE THIS



[Wild Rice Chicken Supreme](#)

Cooking time

45 min

Ingredients

13 items



[Chicken Rice Casserole](#)

Cooking time

7 min

Ingredients

4 items



Garlic Chicken & Rice Recipe

Cooking time

20 min

Ingredients

13 items



Old-Fashioned Rice Pudding

Cooking time

1H 20 min

Ingredients

8 items

Source URL: <https://www.bensoriginal.com/recipes/onigirazu>