



Coconut Mango Onigiri
RECIPE

Coconut Mango Onigiri



TIME 17 min
INGREDIENTS 5 items
MAKES 4 servings

Enjoy a taste of the tropics with these sweet, mango-filled dessert bites that make the perfect easy-to-make snack.

INGREDIENTS

- 1 pouch Ben's Original™ Ready Rice Coconut Sticky Rice 8.5 oz
- 3 tsp Mango, fresh or frozen, minced
- 2 tsp Black sesame seeds
- 2 Tbsp Sweetened condensed milk (dairy or coconut)
- 4 small Fresh mint leaves

DIRECTIONS

1. Prepare the Coconut Sticky Rice according to package instructions.
2. Transfer to a wide bowl, stir and allow to cool, about 15 minutes.
3. Using an onigiri mold, fill the mold halfway with cooled coconut sticky rice. Add minced mango to the center of the rice inside the mold. Fill the remaining space in the mold with additional rice, then use the top of the mold to press firmly into shape.
4. Remove onigiri from the mold, dip one side of the onigiri in the black sesame seeds and place on a small plate or dessert bowl with the sweetened condensed milk. Garnish with fresh mint.

NUTRITION

DESCRIPTION AMOUNT PER SERVING

- CALORIES: 168
- TOTAL FAT: 3.2g
- SATURATED FAT: 1.4g
- TRANS FAT: 0g
- CHOLESTEROL: 3.5mg
- SODIUM: 91mg

- TOTAL CARBOHYDRATES: 32g
- DIETARY FIBER: 0.2g
- TOTAL SUGARS: 10.3g
- PROTEIN: 2.8g

SPECIAL EQUIPMENT:

- Small onigiri mold

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/coconut-mango-onigiri>