

# Spicy Tuna Onigiri



Parcels of sushi rice wrapped in nori and filled with spicy tuna, make the perfect midweek lunch box or snack item.

*Recipe supplied by John West & Edgell.*

## **Ingredients**

2 cups sushi rice

2 nori sheets

2 x 90g can John West Yellowfin Tuna in Chilli Infused Oil & Lemon Zest, drained

1 tablespoon Japanese mayonnaise

2 tablespoons furikake nori komi seasoning

## **Method:**

1. Rinse 2 cups sushi rice and cook in a rice cooker following packet directions. Meanwhile, cut nori sheets into 5cm x 10cm strips. Set aside.
2. Combine John West Tuna with mayonnaise. Remove rice from cooker and stir through furikake seasoning.

3. Using wet hands, take  $\frac{1}{3}$  cup cooked rice and form into a flat ball. Make an indentation in the middle and fill with 1 tablespoon tuna filling. Mould rice ball to enclose filling. Gently tap and mould into a triangle shape.
4. Wrap rice triangles from front to back with nori strips. Repeat with remaining rice and filling and chill. Sprinkle with extra furikake before serving.