KIKKOMAN

Easy Japanese Fried Rice Triangles Recipe (Yaki Onigiri)

Total time **15 mins** **5 mins** preparation time **10 mins** cooking time

Nutritional facts (per portion):
796 kJ / 119 kcal

Fat: **4.8 g** Protein: **4.9 g**
Carbohydrates: **31.1 g**

INGREDIENTS

4 portion(s)

400 g	cooked rice
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	toasted sesame seeds
0.5 tbsp	vegetable oil
	A few drops of sesame oil

For the sauce:

1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1	egg yolk
1 pinch	sugar

PREPARATION

Step 1

Put the rice, soy sauce and sesame seeds in a bowl and mix well.

Step 2

Wrap the seasoned rice in cling film and shape into four rounded triangular rice cakes.

Step 3

Discard the cling film, then heat the vegetable oil and sesame oil in a non-stick pan and fry the rice cakes on both sides over a medium heat.

Step 4

For the sauce, mix together the soy sauce, egg yolk and sugar in a small bowl. Brush the fried rice cakes with the sauce on one side and fry on that side until crispy. Brush the other side with the remaining sauce and fry on that side until crispy.

Step 5

Arrange the rice cakes on a plate and serve with your choice of pickles.