

Salmon Onigiri (Japanese Rice Balls)

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/japanese-sake-salmon-recipe>

Ingredients:

- 1 fillet salmon cooked, broken up to small pieces
- extra-virgin olive oil or olive oil
- 2 cups sushi rice or uncooked Japanese
- 2 tablespoons sesame seeds
- 5 perilla leaves or sisho, in place of this one, I used parsley, chiffonaded
- 1 tablespoon sake cooking
- 1 1/2 tablespoons soy sauce
- 1 1/2 teaspoons sugar
- 1/2 teaspoon ginger grated
- seaweeds nori, optional

Nutrition:

1. Calories: 1040 calories
2. Carbohydrate: 158 grams
3. Cholesterol: 85 milligrams
4. Fat: 21 grams
5. Fiber: 7 grams
6. Protein: 47 grams
7. SaturatedFat: 3.5 grams
8. Sodium: 800 milligrams
9. Sugar: 3 grams

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