

Hot Dog Octopus Bento Box

with Yaki Onigiri, Potato Salad & Green Beans



1h



2 Servings

The adorableness of this meal makes it even tastier! Octopus-shaped hot dogs are the main event of this Japanese bento box, but the other sides are just as delightful. Sesame-dressed green beans, a creamy potato salad, and yaki onigiri (aka crisp rice patties with a teriyaki glaze) make this a meal to remember.

What we send

- 1 russet potato
- 1 cucumber
- 2 scallions
- 2 oz mayonnaise ^{3,6}
- ½ lb green beans
- 2 oz sesame dressing ^{1,6,11}
- ¼ oz pkt toasted sesame seeds ¹¹
- 7.4 oz sticky white rice
- 10 oz pkg beef hot dogs
- 2 oz teriyaki sauce ^{1,6}

What you need

- kosher salt & ground pepper
- 1 large egg ³
- white wine vinegar (or apple cider vinegar) ¹⁷
- sugar
- neutral oil

Tools

- medium saucepan
- potato masher or fork
- microwave
- medium nonstick skillet

Allergens

Wheat (1), Egg (3), Soy (6), Sesame (11), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 920kcal, Fat 52g, Carbs 86g, Protein 28g

1. Cook potato & egg

Peel **potato**; cut into ½-inch pieces. Add to a medium saucepan with enough cold **salted water** to cover by 1½-inches; bring to a boil.

Once boiling, add **1 large egg**. Lower heat to medium and simmer, 10 minutes. Transfer egg to an ice bath.

If potatoes aren't fully tender, continue simmering, 2-5 minutes more. Drain potatoes; transfer to a medium bowl. Mash half and let cool.

4. Make onigiri

Cook **rice** according to package instructions; let cool until warm enough to handle.

In a small bowl, whisk together **1 teaspoon salt** and **½ cup water**. Using wet hands dipped in salt-water mixture, firmly press rice into 4 (1-inch thick) patties.

2. Make potato salad

Meanwhile, peel **cucumber** if desired. Scoop out seeds and cut half into ¼-inch cubes (save rest for own use). Trim **scallions**; thinly slice. Peel **egg**; coarsely chop.

To bowl with **potatoes**, add **mayonnaise, cucumber, scallions, egg, 1 tablespoon vinegar**, and **1 teaspoon sugar**. Season to taste with **salt** and **pepper**; fold until combine.

5. Cook hot dogs

Halve **3 hot dogs** crosswise (save rest for own use). Starting from the cut side, cut halfway up the length of the sausage. Rotate sausage by a third; cut again, then repeat until you have 6 "legs."

Heat a medium nonstick skillet over medium-high. Add hot dogs and cook, flipping occasionally, until browned and legs are curled up, about 4 minutes. Transfer to a plate.

3. Cook green beans

Trim stem ends from **green beans**, then cut into 1-inch pieces.

Add to a bowl with **2 tablespoons water**; microwave, covered, until crisp-tender, 3-5 minutes. Run under cold water until green beans are cool, then drain. Stir in **sesame dressing** and **sesame seeds**. Season to taste with **salt** and **pepper**. Set aside for serving.

6. Cook onigiri & serve

Add **1 tablespoon oil** to same skillet. Add **rice patties** and cook until crisp and lightly browned, 2-3 minutes per side. Brush **teriyaki** over top; flip and cook until sauce is dark brown and caramelized, 15-30 seconds. Repeat on other side. Transfer to a plate.

Assemble **bento boxes** with **hot dogs, onigiri, potato salad**, and **green beans**. Enjoy!