Smoked Salmon Onigiri

with Spinach-Miso Soup

🕐 40-50min   ✕ 2 Servings

1. Cook rice

Rinse rice in a fine-mesh sieve until water runs clear. In a small saucepan, combine rice and 1 cup water. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 20 minutes. Remove from heat and rest, covered, for 10 minutes.

2. Make filling; season rice

Meanwhile, finely chop salmon. Trim scallions; thinly slice. In a medium bowl, stir together salmon, half the scallions, and 1 tablespoon mayonnaise.

Add furikake and ½ teaspoon hondashi to rice. Gently fold rice with a spatula until seasonings are evenly mixed in.
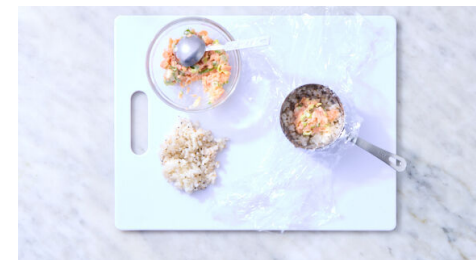
3. Make onigiri

Line a ½-cup dry measuring cup with plastic wrap. Using damp hands, divide rice into 4 portions. For each onigiri, press half the rice from each portion into bottom of prepared measuring cup. Make an indentation in the center with a rounded tablespoon. Fill indentation with ¼ of the salmon filling (about 1 tablespoon). Top with other half of rice; press firmly into an even layer.

4. Unmold onigiri

Using edges of plastic wrap, lift onigiri out of measuring cup. Repeat with remaining rice and filling, wetting hands as necessary to prevent rice from sticking.

5. Make soup; serve

In another small saucepan, whisk together miso, 1 teaspoon hondashi, and 2 cups water. Bring to a simmer over high heat. Stir in spinach and remaining scallions until spinach is wilted; remove from heat.

Serve onigiri with miso soup on the side. Enjoy!

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