

# DINNERLY



## Hot Dog Octopus Bento Box

with Sesame Green Beans & Edamame Rice Balls



30-40min



2 Servings

Warning: adorable bento box may cause involuntary joy. We cut hot dogs to resemble octopi that are (almost) too cute to eat. Edamame filled rice balls roll in furikake for a salty finish, while sweet and savory yakiniku sauce coats green beans sprinkled with sesame seeds. This playful assortment is sure to fill your heart and your belly. We've got you covered!



## WHAT WE SEND

- 5 oz sushi rice
- 2½ oz edamame <sup>1</sup>
- ¼ oz pkt toasted sesame seeds <sup>2</sup>
- ½ lb green beans
- 10 oz pkg beef hot dogs
- 1.8 oz yakiniku <sup>2,3</sup>
- ¼ oz furikake <sup>2</sup>
- ½ oz chili garlic sauce

## WHAT YOU NEED

- kosher salt & ground pepper
- sugar
- neutral oil

## TOOLS

- small saucepan
- medium nonstick skillet

## ALLERGENS

Soy (1), Sesame (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

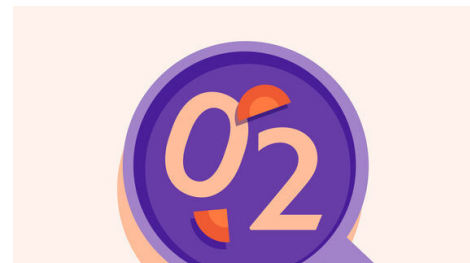
## NUTRITION PER SERVING

Calories 670kcal, Fat 29g, Carbs 76g, Protein 27g



### 1. Cook rice & edamame

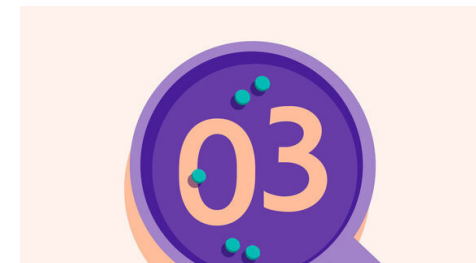
Rinse **rice** in a fine-mesh sieve until water runs clear. Add to a small saucepan with **1¼ cups water**, **½ teaspoon salt**, and **¼ teaspoon sugar**; bring to a boil. Cover and cook over low heat until rice is tender and liquid is absorbed, about 17 minutes. In the last 3 minutes of cooking, add **edamame**. Keep covered until step 4.



### 2. Prep ingredients

Place **all of the sesame seeds** in a small bag and lightly crush with a meat mallet or rolling pin. Trim **green beans**, if desired, then lightly smash.

Halve **4 hot dogs** crosswise (save rest for own use). Starting from the cut side, cut halfway up the length of the sausage. Turn a third of the way; halve again, then repeat until you have 6 "legs."



### 3. Cook hot dogs

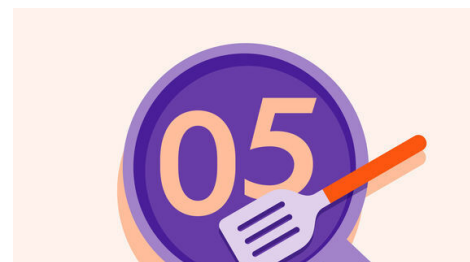
Heat a medium nonstick skillet over medium-high. Add **hot dogs** and cook, stirring and flipping occasionally, until browned in spots, warmed through, and "legs" are curled up, about 4 minutes. Transfer to a plate.



### 4. Cook green beans

Heat **1 tablespoon oil** in same skillet over medium-high. Add **green beans** and cook, stirring occasionally, until crisp-tender and browned in spots, 2–4 minutes.

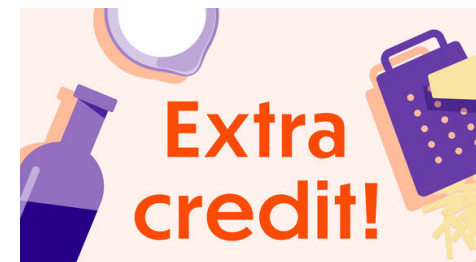
Off heat, add **sesame seeds**, **1 tablespoon yakiniku sauce**, and **½ teaspoon sugar**, tossing to coat. Season to taste with **salt** and **pepper**.



### 5. Make rice balls & serve

Fluff **rice**, stirring in **edamame**. Using wet hands, press rice mixture into 8 compact balls (about ¼ cup each). Roll in **furikake**.

Serve **green beans**, **rice balls**, **Sriracha**, and **remaining yakiniku** with **hot dog octopi**. Enjoy!



### 6. Check us out!

Want to see helpful cooking tips, tricks, and bonus Dinnerly content? Follow us on Instagram @dinnerly or TikTok @dinnerlyus for more!