



Crane Bay® Panko Breaded Shrimp Breakfast Onigirazu

(Serves 1)

Ingredients:

Maneki® Value Panko Breaded Shrimp 16/20 – 2pcs

Cooked Japanese rice, about 1 cup, make 2 cups uncooked rice with extra to make additional onigirazu ½

Sushi nori – full sheet size, 1pc

Egg – one egg, fried over medium

Fresh spinach – 5-6 pieces of leaf with stem removed

Unsalted butter – 1TB

Optional: teriyaki or spicy mayo sauce, store bought

Preparation:

1) In a large pot, bring frying oil to 360F. Add panko breaded shrimp from frozen and cook about 3-5 minutes to heat through. Use a skewer to penetrate the middle and bring to lips to feel for heat. Rest on a rack over paper towels and set aside. **2)** In a saucepan over medium heat, add butter to melt. Fry egg, flip once to finish cooking at medium. Rest aside. Cut excess egg whites to form fried egg into a square shape. **3)** Cook rice according to rice cooker, take out 1 cup to cool slightly and cover with kitchen towel.

Assemble Onigirazu:

1) On a cutting board, place nori with dull side facing up and turn halfway with pointy ends above and below forming a diamond shape. **2)** Add half the rice in a rectangular shape in the middle of the nori, pressing down with the long side horizontally faced. **3)** Next, add the fried egg on top of the rice and place spinach over egg keeping within the borders of the rice shape. Then, add the optional sauce(s) if preferred. **4)** Cut of about ½" from the tail end of the panko breaded shrimp to fit the length of the rice pile. **5)** Place both panko breaded shrimp on top of spinach. **6)** Cover with the remaining rice, it should look like rice sandwich sitting on top of the nori at this point. **7)** Fold 4 corners to wrap over the rice on top and making sure to cover all rice, to form a completely cover nori rectangular shape. **8)** Wrap in plastic and squeeze and shape tightly again. Slice through the middle and plastic. Remove plastic on both halves and enjoy.

Please contact your DNI Group representative today.

Telephone: (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com