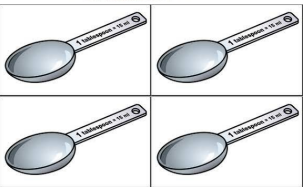
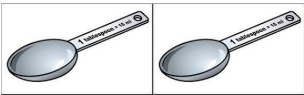
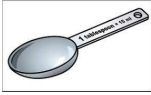
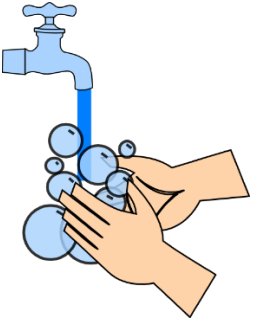


Sautéed Greens (Filling)

1		 		 	 
	On cutting board with bench scraper or knife	Remove stems from greens	Mince Greens into small pieces	Peel then mince garlic. (2 cloves)	Peel then mince ginger (1 inch piece)
2		 	 	 	 
	In small bowl	Add soy sauce (4 Tbsp)	Sesame oil (2 Tbsp)	Rice vinegar (1 Tbsp)	Stir until combined

3				
	In large pan or skillet, heat on medium.	Add olive oil (3 Tbsp)	Once oil shimmers, add greens + 2 Tbsp water	Sauté for 2-3 minutes
4				
	Add garlic and ginger.	Add sauce.	Cook for 2-3 more minutes.	Turn off heat

Onigiri お握り or 御握り (Japanese Rice Balls)

1		 			
	Wet hands with water	Put salt on your hands	Scoop rice (1/3 cup) into one hand	Add 1 Tbsp of greens to each rice ball, wring out sauce.	
2			 		
	Press rice around filling into triangle/ball.	Wrap in nori seaweed	Place on plate	Wash hands	Wait to eat