

Happy Rice (3 ways)



Level: Easy
Serves: 14

Prep Time: 30 minutes
Cooking Time: 45 minutes



For Happy Rice:

7 cups raw uncooked white rice

1 (16 oz.) bag frozen shelled edamame (soybean)

1 (13.93 oz.) jar ajitsuke nametake (seasoned enoki mushrooms)

1 (1.7 oz.) jar wakame chazuke (dry seaweed and rice ball) rice seasoning

Wash rice until impurities are gone and water is clear. Add water according to rice cooker instructions. Cook in rice cooker. After rice is done cooking, do not open the lid but let the rice steam in the cooker for about 30 minutes. Meanwhile, cook the edamame according to the package instructions. Set edamame aside to drain. In a large bowl with a rice paddle, gently mix the steamed rice, drained edamame, nametake, and wakame chazuke, until all are combined. Serve immediately.

2nd Option - Happy Rice Onigiri:

Additional ingredient: 1 package nori (roasted seaweed) sheets.

Place rice in a plastic onigiri (triangular rice ball) mold, press mold together to compact rice, and remove rice balls. Cut a sheet of nori to wrap around the bottom of each onigiri. Serve immediately.

3rd option - Happy Rice Inari Sushi:

Additional ingredient: 1 or 2 (10-piece) package(s) pre-seasoned inari sushi pouches. Gently remove inari sushi pouches from the package (be careful, they tear easily). Gently with your fingers, completely open one pouch at the cut end and hold the pouch open in one hand. With your other hand, gently add the happy rice into the pouch, filling it until it reaches the top. Do not overstuff or compact the rice in, this will break the pouch. Repeat for each inari sushi pouch. Serve immediately.



Edamame



Ajitsuke
Nametake



Wakame Chazuke



Pre-seasoned Inari Sushi
Pouches