Kimchee Tuna Rice Balls

Ingredients

5 oz Tuna (drained)

- 3 c Rice (cooked, short grain)
- 1/2 c Kimchee (chopped) 1/4 c Japanese Mayonnaise
- 1/4 C Japanese Mayorinaise
- 1 Seaweed (pack, crushed)
- 1 T Sriracha
- 2 t Sesame Seeds
- 1 t Sesame Oil
- 2 Green Onions (sliced)

Instructions

- 1.Place kimchee into a large bowl. Add the tuna and sesame seeds into the bowl and mix well. Add the warm rice into the bowl and mix with a spoon. 2.Add the Japanese mayonnaise, sesame oil,
- sriracha, green onions, and crush a whole packet
- of seaweed snack into the bowl.
- 3.Use gloves and mix everything well with your hands. Once everything is mixed form the mixture into 1-inch balls and place on a serving dish. Serve immediately.