# AFTERNOON TEA RECIPES



## Japanese rice balls

### **Ingredients**

- 1/2 cup white jasmine rice
- 1/2 cup brown rice
- 1 tbs vegetable stock powder

#### **Suggested Fillings**

- chicken (shredded)
- tinned tuna
- frozen peas
- carrot (finely chopped)
- red capsicum (finely chopped)
- cucumber (finely chopped)
- cheese (chopped)
- chives (chopped)

#### Method

- Combine white and brown rice with stock powder, and cook according to instructions on the packet of brown rice.
- Mix the cooked rice with 2-3 of the suggested fillings of your choice.
- Roll into small bite-sized balls and serve.

https://www.kidspot.com.au/kitchen/recipes/japanese-rice-balls-recipe/bvp4mfs4? r=collection/healthylunchboxrecipes&c=7gg75ey4/Healthy%20lunch%20box%20recipes accessed 14 April 2021



