



Rice-Stuffed Tofu Pockets Recipe

Introduction

Inari sushi, also known as inarizushi, is a beloved traditional Japanese dish that consists of seasoned fried tofu pockets filled with vinegared rice. These delicious, vegetarian-friendly treats are named after the Shinto deity Inari, who is said to have a special fondness for tofu. With their delightful balance of flavors and textures, inari sushi has become a popular choice for sushi lovers and a convenient snack option.

Detailed Ingredients with measures

2 cups sushi rice or medium-grain rice 2 teaspoons granulated sugar 2 tablespoons rice vinegar 2 sheets nori (seaweed), crumbled 10 square inari pockets, cut in half

Prep Time

20 minutes

Cook Time

20 minutes

Total Time

40 minutes

Yield

20 pieces of inari sushi

Instructions

1. Prepare the Sushi Rice: – Cook 2 cups of sushi or medium-grain rice according to the instructions in a rice cooker or on the stovetop. – Once cooked, fluff the rice with a spoon and let it rest with the lid on for 10 to 15 minutes. – In a small bowl, combine 2 teaspoons of granulated sugar

with 2 tablespoons of rice vinegar, whisking until the sugar dissolves. – Transfer the rice to a large wooden or salad bowl, spreading it out to cool. – Gently mix the vinegar-sugar mixture into the rice, fanning it to cool and achieve a glossy finish. 2. Assemble the Inari Sushi: – Mix the crumbled nori into the seasoned rice. – Wet your hands with water or rice vinegar to prevent sticking. – Divide the rice into 20 portions, forming each into an egg-shaped ball. – Carefully open each inari pocket and fill it with a rice ball, pressing gently to fit. – Repeat until all pockets are filled.

See also Instant Pot Sweet Chili Bacon Chicken Salad Sandwiches

Serving Suggestions

Serve immediately, optionally with soy sauce or tamari for dipping. For added flavor, sprinkle sesame seeds on top or serve with wasabi. Pair with steamed vegetables like asparagus or snap peas, or a bowl of miso soup for a complete meal.

Storage

Inari sushi can be refrigerated and enjoyed cold, making them a convenient option for lunchboxes or picnics.

Detailed Directions and Instructions

Prepare the Sushi Rice

– Cook 2 cups of sushi or medium-grain rice according to the instructions in a rice cooker or on the stovetop. – Once cooked, fluff the rice with a spoon and let it rest with the lid on for 10 to 15 minutes. – In

a small bowl, combine 2 teaspoons of granulated sugar with 2 tablespoons of rice vinegar, whisking until the sugar dissolves. – Transfer the rice to a large wooden or salad bowl, spreading it out to cool. – Gently mix the vinegar-sugar mixture into the rice, fanning it to cool and achieve a glossy finish.

Assemble the Inari Sushi

– Mix the crumbled nori into the seasoned rice. – Wet your hands with water or rice vinegar to prevent sticking. – Divide the rice into 20 portions, forming each into an egg-shaped ball. – Carefully open each inari pocket and fill it with a rice ball, pressing gently to fit. – Repeat until all pockets are filled.

Notes

Serving Suggestions

– Serve immediately, optionally with soy sauce or tamari for dipping. – For added flavor, sprinkle sesame seeds on top or serve with wasabi. – Pair with steamed vegetables like asparagus or snap peas, or a bowl of miso soup for a complete meal.

See also [Instant Pot Pulled Pork Nachos Recipe](#)

Storage

– Inari sushi can be refrigerated and enjoyed cold, making them a convenient option for lunchboxes or picnics.

Cook Techniques

Preparing Sushi Rice

Cook sushi or medium-grain rice until fluffy and allow it to rest covered. Combine sugar and rice vinegar, then mix into the cooled rice for flavor and shine.

Assembling Inari Sushi

Mix crumbled nori into seasoned rice. Wet your hands to form rice balls and gently fill inari pockets, ensuring the rice fits snugly.

Serving Suggestions

Serve inari sushi immediately with soy sauce or tamari. Enhance flavors with sesame seeds or wasabi, and consider pairing with steamed vegetables or miso soup.

Storage Tips

Refrigerate inari sushi for convenient cold eating, making them suitable for lunchboxes and picnics.

FAQ

What type of rice should I use for inari sushi?

Sushi rice or medium-grain rice is recommended for the best texture and flavor.

Can I make inari sushi ahead of time?

Yes, inari sushi can be made ahead and stored in the refrigerator, where they can be enjoyed cold.

Are there any variations for fillings?

Yes, you can add other ingredients to the rice, such as chopped vegetables or tofu for additional flavor and nutrition.

How do I prevent the rice from sticking to my hands?

Wet your hands with water or rice vinegar to prevent the rice from sticking while shaping the rice balls.

What is the best way to serve inari sushi?

Serve immediately after assembling, optionally with dipping sauces like soy sauce or alongside complementing dishes.

Conclusion

Inari sushi is a delightful and portable dish that showcases the beautiful balance of flavors found in Japanese cuisine. Its seasoned rice and sweet tofu pockets create a satisfying vegetarian option that can easily be enjoyed on the go. Perfect for lunchboxes, picnics, or as a treat for gatherings, inari sushi is both visually appealing and delicious, making it a wonderful addition to any meal.

See also [BBQ Bacon Cheeseburger Sloppy Joes](#)

More recipes suggestions and combination

Vegetable Inari Sushi

Add sautéed vegetables such as carrots, bell peppers, and cucumbers to the rice filling for a colorful and nutritious twist.

Avocado and Inari

Incorporate creamy avocado slices inside the inari pockets for added richness and texture, creating a fusion of flavors.

Spicy Inari Sushi

Mix in some sriracha or spicy mayo into the rice for those who enjoy a bit of heat, perfect for adding a kick to this traditional dish.

Sushi Roll-in-Inari

Use the inari pockets as a wrapper for small sushi rolls filled with your choice of ingredients like cucumber, avocado, and crab meat.

Fruit-Topped Inari

For a sweeter variation, consider adding diced mango or kiwi on top of the rice for a refreshing dessert-inspired treat.

Inari Sushi with Sesame Dressing

Drizzle with a sesame dressing or sprinkle toasted sesame seeds on top for an extra nutty flavor that complements the dish perfectly.





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