

RUFFLES® Katsu Musubi

Ingredients

- 1 cup sushi rice, rinsed
- 4 cups RUFFLES® Original Potato Chips
- 1 cup panko bread crumbs
- 1/2 cup all-purpose flour
- 2 eggs
- 1 can (12 oz) pork luncheon meat (such as SPAM), cut into 8 pieces
- Canola oil, for frying
- 4 tsp furikake (Japanese rice seasoning)
- 1/4 cup ginger teriyaki sauce
- 1 avocado, peeled, halved, pitted and sliced
- 4 sheets toasted nori

How to make it

1. Cook rice according to package directions.
2. In sealable plastic bag or food processor, crush RUFFLES® Original Potato Chips until finely crushed. Transfer to shallow dish. Stir in panko.
3. Transfer flour to another shallow dish.
4. In another shallow dish, whisk together eggs.
5. Dredge each piece of luncheon meat in flour, dip in eggs and coat in crushed chips mixture.
6. Pour enough oil into high-sided skillet to reach 1 inch up sides of pan. Heat over medium heat until shimmering or instant-read thermometer registers 350°F.
7. In batches, cook breaded luncheon meat slices, flipping once, for 10 minutes or until golden brown. Transfer to paper towel to drain.
8. Press 1/3 cup rice into musubi mold. Sprinkle with 1 tsp furikake. Layer with 2 pieces breaded luncheon meat and drizzle with 1 tbsp teriyaki sauce. Arrange avocado on top, then



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
20 min	35 min	55 min	4

Made with



RUFFLES® Original Potato Chips

1/4 cup rice. Press to compress roll. Roll in nori sheet. Repeat with remaining rice, furikake, breaded luncheon meat, teriyaki sauce and avocado to make 4 rolls. Cut each roll into 4 pieces to serve.