

## BUNNY BENTO BOX

### Ingredients:

250 g cooked sushi rice  
1 pc seaweed  
1 pc slice cheese  
1 pc Chicken ham  
1 hard boil egg  
3 cherry tomatoes  
1/2 Carrot  
1/2 Japanese cucumber  
A handful lettuce  
150 g chicken  
2 tbsp teriyaki sauce  
1 tbsp sugar  
2 skewers

### Method:

1. Marinate chicken with teriyaki sauce and sugar. Set aside.
2. Grill chicken in FOTILE oven for 15 minutes for 200 - 220C. Set aside to cool.
3. Take a handful of sushi rice then place onto cling wrap. Make it into shape of bunny.
4. Next take a small portion of rice to make the ears. Place onto cling wrap to shape it.
5. Cut seaweed to form the eyes, nose and ears.
6. Decorate with ingredients provided.
7. To assemble mix and match vegetables to the kids liking



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