

Honey Teriyaki Spam Rice Rolls



A fun and easy dinner that feels different but is simple enough for a busy weeknight.

If you're looking for something new to break out of the dinner rut, these Teriyaki Spam Rice Rolls are a fun way to change things up! Made with simple ingredients and rolled easily with the Easy Roll Maker, this dinner comes together quickly and feels a little special without being complicated.

The sweet and savory teriyaki-glazed Spam pairs perfectly with rice for a delicious bite. No special skills needed — just roll, slice, and enjoy!

Ingredients

2 cups cooked sushi rice (slightly cooled)
1 can Spam, sliced into strips
1/4 - 1/2 cup Honey teriyaki sauce
1 tbsp oil
Nori sheets or rice paper
Sesame seeds (optional garnish)

Directions

Rice preparation: Sushi rice is best for this recipe if you are using it in the easy roll maker. Prepare your rice per package instructions and then add to a bowl and place in fridge to cool. You want the rice to be slightly warm.

If your rice gets too cold just pop it in the microwave for 30-45 seconds. You can also make the rice the day before to save time!

1. Cook the Spam

Heat oil in a skillet over medium heat. Add Spam strips and cook until lightly browned. You may need to cook it in batches depending on how big your pan is.

2. Add flavor

Remove from heat
Place Spam on to a paper towel to remove any excess oil.
Remove the paper towel
Pour teriyaki sauce on a plate and then dip/coat the Spam on both sides

3. Prep your rolls

Oil the easy roll maker
Place rice into the Easy Roll Maker (see video on how to use)
Place Spam and any fillings across the center.

4. Form the Rolls

Push the roll out of the easy roll maker on to the Nori or Rice paper
Wrap the paper around the roll and use a small amount of water along the edge to help seal it closed.
edge of the paper to help seal the roll

5. Slice & serve

Slice with a bread knife into pieces and sprinkle with sesame seeds or drizzle with extra honey teriyaki sauce if desired.

Cooking with Melanie Tips

- Slightly warm rice rolls easier than cold rice
- Don't overfill or shutting the easy roll maker is difficult
- Use the Small or Medium Pampered Chef scoop if using the Medium do level scoops not heaping
- Add avocado, cucumber, or carrot
- Drizzle extra teriyaki on top for more flavor
- Use any protein your family likes
- Don't overfill or rolling gets difficult
- Add avocado, cucumber, or carrot
- Drizzle extra teriyaki on top for more flavor

Make Mealtime Easier Tip:

Using the right tool (like the Easy Roll Maker) makes trying new meals faster and less stressful — because 30-minute dinners are kind of my thing 