

Ingredients

Elephant
 * Cooked rice - about 90g
 * Day-Lee Foods Shrimp Gyoza Potstickers - 2
 * Cherry tomato - 1
 * Fried spaghetti as needed

Parts for face
 * A slice of cheese
 * Nori seaweed
 * Ketchup

How to make



1 Put gyoza in boiling water, and cook for about 3 minutes.



2 Put rice in plastic wraps and shape them into the head and the trunk as shown.



3 Place the head between gyoza pieces in a bento box.

(Add your favorite filling inside the rice ball head, if you'd like)



4 Put the cherry tomato where the tip of the trunk would be.



5 Lay the trunk on the cherry tomato in order to be the same height as the face.



6 Make the parts for the face and the trunk with nori seaweed, and place them with tweezers. For cute round eyes, cut a sliced cheese with a straw. Dip a chopstick in ketchup, and color the cheeks.

** More available at "taste-of-japan.blogspot.com"
 Pictures and recipes by Mayumi Johnston

Utilizing the unique shape of gyoza, Mayumi made an adorable bento featuring the big ears of an elephant.



Kawaii Kyaraben
Gyoza Elephant Bento

Day-Lee Foods Gyoza Potstickers



Day-Lee Foods, Inc.
 www.dayleefoods.com

Day-Lee Foods Gyoza Potstickers are well seasoned, so it goes well with rice. Since it is frozen, it's perfect for a busy morning. It is easy to prepare, and you can only use what you need. What's more, it doesn't contain MSG!

