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Oyako-don (Chicken and Egg Rice Bowl)



Ingredients

5 oz water
4 to 5 pieces sliced, dried shiitake mushrooms
1 Tbsp light-colored soy sauce
1 Tbsp Mirin
2 tsp sugar
1/3 tsp salt
5 and 1/4 oz Chicken thigh meat
½ onion
2 eggs
2 cups steamed rice

Preparation

- 1 Soak dried mushroom in water.
- 2 Add soy sauce, mirin, sugar and salt.
- 3 Cut chicken into bite-size pieces. Slice the onion.
- 4 Put the soy sauce mixture in a skillet and bring to a boil on medium heat.
- 5 Put the chicken and onion in the skillet and cover with a lid. Let simmer till cooked.
- 6 Beat eggs in a bowl, and pour over the chicken and onion. Cook an additional 10 sec. Remove from heat and cover the skillet until egg is steamed.
- 7 Serve over cooked rice in a bowl.

Cooks Note

Oyako-don is a traditional Japanese comfort food. It's healthy, simple, quick and yummy. Even kids will love this Japanese meal!

For more information visit **Sushi Central!**

20 mins serves 2