

# Oyakodon

## Ingredients

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- 2 Chicken Thighs (boneless, skinless)
- 2 Eggs
- 1/2 c Dashi
- 1/4 Onion (thinly sliced)
- 1 T Mirin
- 1 T Sake
- 1 T Soy Sauce
- 2 t Sugar
- 1 Green Onion (sliced)
- 2 c Rice (cooked)

## Instructions

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- 1.Slice chicken into small bite-sized pieces, about 1-inch cubes. Transfer pieces of chicken into a small bowl and mix in sake. Let this marinate as you work on other ingredients.
- 2.In another small bowl, crack eggs and lightly beat 65% of the way until the yolks come together but there is still some egg white. Set aside egg mixture.
- 3.In a 7-inch frying pan on medium heat, add dashi, soy sauce, mirin and sugar. Stir together. Add thinly sliced onions and spread them evenly across the pan.
- 4.Spread diced chicken across the pan in a single layer. Let the chicken cook for 2 minutes. Flip chicken pieces over.
- 5.Pour beaten eggs in a circular motion on top of

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the chicken. Let this cook for 2 minutes until it's mostly cooked but slightly runny in some areas.

6. Meanwhile serve hot cooked rice into a large bowl, about 7-inches wide. Flatten the rice across evenly.

7. Slide everything in the pan on top of your bowl of hot rice. Garnish with green onions and enjoy!