

Oyakodon Japanese Chicken and Egg Rice Bowl

Oscar · 29/09/2024



Prep Time

40 mins

Difficult

Medium

Servings

4

Description

Oyakodon is a delicious traditional Japanese meal consisting of chicken sautéed and then cooked in a Japanese broth and then finished with egg and served over rice. It's really easy, filling, and delicious.

Ingredients

- 1 tablespoon olive oil - 4 skinless
- boneless chicken thighs
- cut into small pieces - 1 onion
- cut in half and sliced - 2 cups dashi stock
- made with dashi powder - $\frac{1}{4}$ cup soy sauce - 3 tablespoons mirin (Japanese rice wine) - 3 tablespoons brown sugar - 4 large eggs - 4 cups hot cooked white rice

Instructions

1. Heat oil in a large skillet over medium heat. Add chicken and cook until beginning to brown
2. about 5 minutes. Add onion; cook and stir until onion is translucent
3. about 5 minutes. Pour in stock
4. then whisk in soy sauce
5. mirin
6. and brown sugar; stir until sugar dissolves. Bring to a boil
7. then lower heat and simmer until slightly reduced
8. about 10 minutes. Whisk eggs in a bowl until well-beaten
9. then pour into the hot stock mixture. Cover the skillet
10. reduce the heat
11. and steam until egg is cooked
12. about 5 minutes. Remove from the heat. Divide rice among 4 deep soup bowls and top with equal amounts of the soup mixture.