



Oyakodon

Oyakodon is a one-bowl meal consisting of a bed of rice topped with chicken and egg, seasoned with soy sauce, mirin, and dashi. A guaranteed mealtime favourite, we recommend you serve this as soon as you finish making it.

Recipes

- 200g chicken thighs/breasts
- 1 onion
- 150ml dashi stock
- 1 tbsp soy sauce
- 1 tbsp mirin
- pinch of sugar
- 2 eggs
- 500g cooked rice
- 1 spring onion

Steps:

1. Cut the chicken into pieces. We need to prepare the chicken first so cut up 200g chicken into small bite-size pieces.
2. Add 150ml dashi stock to your oyakodon pan or frying pan and heat before adding 1 tbsp mirin and 1 tbsp soy sauce plus a pinch of sugar. Bring to the boil and then simmer on medium heat.
3. Once the soup has been simmering for a few minutes, add your pieces of chicken and cook. Once the chicken is done, about 10-12 minutes, chop up a whole onion into thin slices and add them to the pan.
4. Beat 2 eggs in a bowl, then pour into the pan and let it cook for a few minutes. Try not to let the egg cook too much, about 1-2 minutes, a slightly runny texture is the preferred way to serve oyakodon.
5. When the eggs are done, turn off the heat and pour the egg and chicken over a bowl of freshly boiled white rice. Garnish with some finely sliced spring onions before serving, enjoy.