

Chicken and Egg Donburi

1 1/2 c. chicken broth
1/4 c. soy sauce
1/3 c. rice wine or sherry
6 pieces of boneless, skinless chicken thighs, cut into pieces
1 onion, thinly sliced
3 zucchini, peeled and sliced thin (or 1 lb. broccoli cut into small pieces)
4 eggs, lightly beaten

In a large skillet, bring the chicken broth, soy sauce, and rice wine or sherry to a boil.
Add the chicken and vegetables.
Simmer, uncovered, stirring occasionally for about 5 minutes.
Gently pour the eggs on top, covering as much of the chicken mixture as possible.
Cover and simmer for about 5 minutes.

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