**Chicken and Egg Donburi**

Submitted by Annette Chan

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.