



## Chawanmushi Recipe

This recipe makes 5 servings.

### **Ingredients:**

5 Eggs  
2 Cups stock (dashi or chicken stock)  
½ tsp salt  
1 tsp soy sauce  
1 Tbsp mirin  
½ Chicken breast, cut into bite-sized pieces  
2 Dried shiitake mushrooms  
1 Small bunch of spinach  
5 slices of kamaboko

### **Directions:**

1. Rehydrate the dried shiitake mushrooms in warm water. Once rehydrated, slice into small pieces.
2. Boil spinach in salted water for one minute. Once boiled, drain and cut into one-inch pieces.
3. Beat the eggs in a bowl.
4. Combine salt, soy sauce, and mirin to stock in a large bowl.
5. Add the beaten eggs to the stock mixture.
6. Prepare 5 bowls (can use tea cups, rice bowls, coffee cups, etc.).
7. Place chicken, shiitake mushrooms, kamaboko, and spinach into each bowl.
8. Pour the egg/stock mixture into each bowl, filling about  $\frac{3}{4}$  of the bowl.
9. Place the bowls in a steamer. Cover and steam for 15-20 minutes.
10. Insert a toothpick or skewer to check doneness. Clear liquid should run out when done.
11. Serve immediately.