

Oyako Donburi Recipe

This recipe will make two servings.

Ingredients:

- 2 boneless, skinless chicken thighs (can also use chicken breasts)
- ½ white onion
- 2 large eggs
- ½ Cup dashi (Japanese soup stock); can be substituted with chicken broth
- 1 ½ Tbsp mirin
- 1 ½ Tbsp sake
- 1 ½ Tbsp soy sauce
- 1 ½ tsp sugar
- Cooked rice
- Green onion (optional)

Preparation:

1. Combine the dashi, mirin, sake, and soy sauce in a bowl. This will be the seasoning for the dish.
2. Add in the sugar and mix until the sugar is dissolved. Set aside.
3. Beat one egg in a small bowl. For the second serving, you will have to beat the second egg separately. Set aside.
4. Thinly slice the white onion and green onion (optional).
5. Slice the chicken into 1 ½ inch pieces.

Cooking Directions:

1. Oyakodon is made one serving at a time, so divide all of the ingredients in half to make two servings.
2. Place a small frying pan on the stove and put one portion of the white onion in a single layer into the pan.
3. Add half of the chicken on top of the onion.
4. Pour about 1/3 of the seasoning into the pan, or just enough to barely cover the onion and chicken.
5. Turn on the heat to medium and bring to a boil.
6. Once boiling, lower the heat to medium-low and cover for about 5 minutes, or until the chicken is cooked through and the onion is soft.
7. Next, slowly pour the beaten egg over the chicken and onion. Cover and cook until the egg is done to your liking.

8. Pour the chicken, egg, and onion mixture over steamed rice and top with green onions.

To view the original recipe from Just One Cookbook, click the link [here](#).