



Chicken DON / ???

NIBBLEDISH CONTRIBUTOR

Ingredients

#for one# - 1/2 onion - 1/2 chicken breast - 1 egg - cooked rice - 150 ml chicken stock - 1 tablespoon soy sauce - pinch of sugar and salt - 1 teaspoon cooking wine (option)

Instructions

I love Japanese food. Some of them take a little bit time to prepare, cook... but this one is very quick and easy, even when you do this at first time, you won't fail~ (just like me ^y) 1. Slice onion, cut chicken into cubes. Mix all seasonings together: stock, soy sauce, sugar, salt and wine. Set aside. 2. Heat the pan with oil, fry onion until soft, then add chicken into the pan. When chicken cooked half way, add mixed seasoning into the pan, let it cook about 5 minutes. 3. Add beaten egg into it, cook the egg any kind you like (medium, well done...), then turn off the heat, pour it on your cooked rice. Then enjoy~