Almost-Oyakodon Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

This is 'almost' Oyakodon because I use normal chicken stock instead of dashi :-P

For 2:

2 chicken breasts or thighs, cut into chunks
2 eggs, beaten

3/4 cup of chicken stock
3 tbsp soy sauce
2 tbsp mirin
1 tbsp sugar

100g steamed rice

Instructions

1. Heat the stock in a pan and add in the soy sauce, mirin and sugar.
2. Add the chicken and simmer for a couple of minutes.
3. Bring back to the boil and gradually add in the beaten egg.
4. Turn the heat down and leave to cook for a minute.
5. Serve by pouring the chicken and egg soup over the steamed rice.