



Oyako Donburi

NIBBLEDISH CONTRIBUTOR

Ingredients

1/2 medium onion (sliced)
1/2 chicken breast (sliced)
1 strip bacon (cooked and crumbled)
1 tbsp vegetable oil
1 green onion (diced)
1 or 2 cups of cooked rice
1 tbsp soy sauce
1 tsp rice vinegar
1 tsp chili sauce with garlic
1 tsp salt
1 tsp sugar
3/4 cup water
2 eggs (slightly beaten)

Instructions

This is my version of Oyako Donburi that I made with ingredients that I had on hand. I could eat this every day! This recipe makes 1 serving.

1. First of all get the rice going since it takes a while to cook.
2. Heat skillet over medium-low heat and add the vegetable oil. Place sliced onions in skillet in a single layer and put chicken strips on top of the onion. Do not mix or stir anything. Let that cook until the onions caramelize.
3. Mix together the soy sauce, rice vinegar, chili sauce, salt, sugar and water and pour over the chicken and onions. It should just cover the chicken. Let that

cook (not stiring anything) until the sauce it reduced by half and making sure the chicken is cook fully.

4. Sprinkle the bacon over the top and add the beaten eggs. Cook until the eggs start to set.
5. Serve over rice and garnish with the green onions.