

Andrew Zimmern's Oyakodon: Homestyle Japanese Chicken and Eggs

Recipe c/o Andrew Zimmern



Makes 2 servings (Can be doubled or tripled, just change up your sauté pan size accordingly.)

It's worth listening to the podcast before you make this, as Andrew offers many helpful hints on cooking this, not all of which can be included here.

You'll Need:

2 boneless, skinless chicken thighs, cut into bite-sized pieces

1 onion, sliced into thin half moons

2 large eggs

1/2 cup dashi**

1 1/2 tablespoons mirin

1 1/2 tablespoons sake

1 1/2 tablespoons soy sauce

1 1/2 teaspoons sugar

2 servings of cooked Japanese short-grain rice (hot)

2 small handfuls, sliced scallions

Shichimi togarashi for garnish (if you don't already have this in the house, I promise you will find many other uses for it)

What You'll Do:

1. Put the rice on to cook if you haven't already.
2. In a measuring cup, mix together the dashi, mirin, sake, soy sauce and sugar. Stir to dissolve the sugar.
3. In a shallow sauté pan, combine the chicken and onions. Add the measuring cup of liquids, stir and bring to a simmer. Cover the pan for 5 minutes to increase the circulation of heat. Uncover and continue to let it simmer for about 10 to 15 minutes until the chicken is cooked through and the onions look tender, translucent and have begun to wilt. The liquid should have reduced by about 75 percent or so.
4. Break the two eggs into a small bowl and run a knife or chopstick one or two times through the egg yolks to break them.
5. Drizzle the eggs around the chicken. Cook for a minute or two to allow the eggs to set.
6. Sprinkle with scallions and shichimi togarashi and serve over bowls of rice.

****Don't have any homemade dashi around?** I won't tell if you make yours from a kombu dashi stock granules and water. You can buy kombu dashi stock everywhere, including from my favorite Japanese store, [MTC Kitchen](#) to Amazon to World Market.