

## Oyako Donburi

Level: Easy

Serves: 4



Prep Time: 20 minutes

Cooking Time: 30 minutes



- 5 boneless skinless chicken thighs; cut into bite-sized pieces
- 1 Tbsp. unsalted butter
- 1 small yellow onion; julienned
- 1 (14.5 oz.) can low sodium chicken broth
- 4 Tbsp. shoyu (soy sauce)
- 2 Tbsp. white granulated sugar
- $\frac{1}{2}$  tsp. kosher salt (see Notes below)
- 1 (15 oz.) can bamboo shoot tips; drained, cut in half, then sliced into half-moons
- 1 stalk green onion; cut into 1-inch lengths
- 5 leaves won bok (napa) cabbage; rinsed, dried and cut into 1-inch strips
- 5 large eggs; beaten in a small bowl
- Cooked rice
- Shredded nori (dried seaweed); for garnish (optional)

In a large pan, cook the cut chicken on medium-high heat until fully cooked. Add the unsalted butter and yellow onions. Cook until the yellow onions are translucent. Add the chicken broth and stir with a spatula or wooden spoon, scraping the bottom of the pan to deglaze. Add the shoyu, sugar, salt (if needed), and bamboo shoots. As soon as the mixture comes to a boil, lower the heat and add the green onions and won bok. Stir and simmer on medium-low for 2 minutes. Gradually pour the beaten eggs over all of the chicken and vegetables. (It should look like a frittata but more runny because of the sauce.) Cook on medium-low for only a few minutes, until the eggs are done.

To serve, place the hot cooked rice in the bottom of an individual bowl. Then place the cooked chicken, vegetables and egg mixture over the rice. Sprinkle with shredded nori, if desired.

### Notes:

- If using a stronger, saltier brand of shoyu (soy sauce), decrease the amount of kosher salt added or omit it from the recipe completely.
- Do not overcook this dish. If overcooked, the sauce becomes salty and the vegetables have little taste.