

Oyakodon (Japanese Chicken and Egg Rice Bowl)

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/oyakodon-japanese-chicken-and-egg-rice-bowl-recipe>

Ingredients:

- 2 cups jasmine rice uncooked
- 4 cups water
- 4 skinless boneless chicken thighs cut into small pieces
- 1 onion cut in half and sliced
- 2 cups dashi stock made with dashi powder
- 1/4 cup soy sauce
- 3 tablespoons rice wine mirin, Japanese
- 3 tablespoons brown sugar
- 4 eggs

Nutrition:

1. Calories: 620 calories
2. Carbohydrate: 86 grams
3. Cholesterol: 280 milligrams
4. Fat: 10 grams
5. Fiber: 2 grams
6. Protein: 39 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 1300 milligrams
9. Sugar: 9 grams

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