

## Kamameshi Rice

2 C rice  
2 C chicken stock  
2 C cooked chicken, diced  
1 carrot, sliced  
2 shiitake, sliced  
2 age, slivered  
1/3 C shoyu  
2 T mirin  
2 tsp sugar  
1/2 C peas  
Chicken broth, as needed

Wash rice, soak for 30 min then drain. Heat stock, add chicken, carrots, shiitake, age and seasonings. Cook over medium heat for 20-25 min. Cool. Drain liquid from cooked mixture and add broth to equal 2 C. add to washed and drained rice and cook as usual in rice cooker. Add vegetables and mix in when cooker clicks off. Cover and let stand 10 min. Garnish with peas.