

# Oyako Donburi

5 C cooked rice  
5-6 boneless chicken thighs  
1 ½ C. Chicken stock (or 1 chicken boullion cube in 1 ½ C water)  
1/3 C. shoyu  
3 T. sugar  
¼ C. mirin or water  
2 stalks green onion, sliced 1" long  
½ onion, sliced  
5 eggs, slightly beaten

May substitute broccoli or spinach for green onion.

Cut up chicken thighs. Add to pan with stock, shoyu, sugar and mirin. Simmer until chicken is cooked. Add vegetables, cook 5-10 minutes. Add eggs, cover until eggs are done.