

Takikomi gohan

from Japanese cooking 101

1 chicken thigh
1/2 carrot
1/2 Aburaage
2 cups rice (180 ml cup)
1/2-1 tsp salt
2 Tbsp Soy Sauce
2 Tbsp Sake
2 Tbsp Mirin

Cut chicken thigh into bite size pieces. Cut carrot and Aburaage thinly. Wash rice and put in the rice cooker's removable bowl. Add salt, soy sauce, Sake and Mirin, then add enough water to reach the line for 2-cups rice. Add remaining ingredients and mix well. Cook like white rice.