



Rice Cooker Oyakodon

INGREDIENTS

- 1 Pound Chicken Thighs
(boneless, skinless, cubed)
- 1/4 Onion (thinly sliced)
- 1/4 Cup Shoyu
- 2 Tablespoons Mirin
- 2 Tablespoons Sugar
- 1 Tablespoon Hondashi
- 2 Cups Rice
- 2 1/4 Cups Water
- 3 Eggs (slightly beaten)

INSTRUCTIONS

1. Marinate the chicken: Add chicken, onions, shoyu, mirin, hondashi, and sugar to a bowl. Mix to combine and allow to marinate for 15 minutes.
2. Prepare the rice: Rinse the rice under cool running water until the water runs clear. Drain the water. Place rice in the rice cooker and add water.
3. Cook the rice and chicken: Add the marinated chicken mixture to the rice cooker. Spread the chicken in an even layer over the top of the rice.
4. Close the lid and start the cooking cycle. The cook time will vary depending on your rice cooker, but typically takes about 20-30 minutes.
5. When the rice cooker is done, quickly open the lid and pour in the eggs over the top of the cooked chicken and rice mixture. Close the lid and allow it to sit for an additional 5 minutes to allow the eggs to cook with the residual heat.

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This special Bites on a Budget recipe was created by Relle Lum, local chef and owner of popular recipe blog Keeping It Relle. Visit her site [KeepingItRelle.com](https://www.keepingitrelle.com) for tips on this recipe or for more delicious, budget-friendly dishes!