

Takikomi Gohan



Ingredients

2 cups Koshihikari rice
2 1/2 cup of water
4 shiitake mushrooms, stem removed and sliced thinly
100 gms thin sliced carrots
100 gms thick sliced green beans
125 gms boneless chicken thigh without skin, cut into small pieces
2 Tbsp soy sauce and 1 tsp soy sauce
1 Tbsp Mirin
1/2 tsp salt

Procedure

Wash rice and drain in a colander. Set aside for 30 minutes.

Season the chicken with 1 tsp of soy sauce for 30 minutes.

Put 2 1/2 cup of water in a pan, add Mirin, 2 Tbsp of soy sauce and salt. Heat the mixture. Add chicken, carrot, green beans and in the mixture and simmer for about 5 minutes, skimming off any foam or impurities that rise to the surface. Stop the heat and cool it off. Separate the simmered ingredients and the soup, using a colander. As there would have been some evaporation add water to the soup to make 2 1/2 cup of liquid. Put washed rice in rice cooker and pour the liquid over the rice. Lightly stir and place simmered ingredients on the top. Start the rice cooker. When rice is cooked, let the rice steam for about 10 minutes before opening the lid. Mix the rice with a rice spatula and serve in bowls.

