

Omurice

Omurice is a Japanese word for "omelet and rice." Seasoned and fried rice is wrapped or topped by omelet.



Ingredients

4 cups steamed Koshihikari rice
1/2 lb. chicken breast, cut into small pieces
1/4 lb Green Peas
4 white mushrooms, sliced thin
1/2 onion, chopped
8 eggs
4 Tbsp ketchup
salt and pepper to season
vegetable oil for frying

Procedure

Heat vegetable oil in a large skillet and saute chicken. Add onion, mushrooms, and green pepper in the skillet and saute together until softened. Add steamed rice in the pan and stir-fry together. Sprinkle some salt and pepper. Stop the heat and add ketchup and mix well. Set the seasoned rice aside.

Heat about 1 tsp of vegetable oil in a large flat pan. Beat two eggs in a small bowl and pour the egg in the skillet. Quickly spread the egg and make a round omelet. Place 1/4 of the seasoned rice in the middle of the omelet and fold top and bottom sides of omelet over the rice. Cover the frying pan with a plate and carefully turn them over to place the omurice on the plate. Repeat this process to make four omurice servings. Put some ketchup on top of omurice just before serving.