

MARLEY SPOON



Chicken Oyakodon & Miso Soup

with Spinach & Daikon



30-40min



2 Servings

The ultimate Japanese comfort foods, oyakodon and miso soup bring a taste of the familiar and new all at once. We use traditional fish stock (hondashi) for the soup, and add daikon radish and fresh spinach. Our oyakodon features tender chicken breast strips that simmer with onions in an umami-rich sauce before we drizzle in a thin omelet. Steamy sushi rice soaks up the addictive sauce while we scatter fresh scallions over top.

What we send

- 5 oz sushi rice
- 1 yellow onion
- 1 daikon radish
- 2 scallions
- ¼ oz hondashi ²
- 2 (0.63 oz) miso paste ³
- 5 oz baby spinach
- 1 oz mirin
- 2 (½ oz) tamari soy sauce ³
- ½ lb pkg chicken breast strips

What you need

- 2 eggs ¹
- sugar

Tools

- fine-mesh sieve
- 2 small saucepans
- medium nonstick skillet

Cooking tip

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Allergens

Egg (1), Fish (2), Soy (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 620kcal, Fat 10g, Carbs 94g, Protein 44g



1. Cook rice

In a fine-mesh sieve, rinse **rice** until water runs clear. In a small saucepan, combine rice and **1 cup water**. Bring to a boil over high heat. Reduce heat to low, cover, and cook until rice is tender and water is absorbed, about 17 minutes. Keep covered until ready to serve.



2. Prep ingredients

Thinly slice **half of the onion** lengthwise (save rest for own use). Peel **daikon radish**, if desired; cut into ½-inch pieces. Trim **scallions** and thinly slice. In a measuring cup with a spout, whisk together **2 eggs**.



3. Cook soup

In a 2nd small saucepan, combine **daikon**, **2 teaspoons hondashi**, and **2 cups water**. Bring to a boil over high heat then reduce to medium-low. Cover and simmer until daikon is tender, 8-10 minutes. Ladle **¼ cup soup** into a bowl, whisk in **all of the miso**, and return to saucepan. Add **spinach** and stir until wilted. Remove from heat and keep warm until ready to serve.



4. Cook onions & chicken

In a medium nonstick skillet, combine **mirin**, **tamari**, **remaining hondashi**, **2 tablespoons sugar**, and **½ cup water**. Bring to a boil over high heat; stir in **onions**. Lower heat to medium, and simmer until onions are translucent, 2-3 minutes. Add **chicken** to skillet. Cook, turning occasionally, until chicken is cooked through and onions are tender, 3-4 minutes.



5. Cook eggs

When ready to serve, fluff **rice** with a fork and divide between bowls. Reduce heat on **chicken** to a gentle simmer. Drizzle **eggs** in a thin, steady stream around skillet. Sprinkle with **half of the scallions**. Cover and cook until eggs are cooked to desired doneness, about 1 minute for runny or 3 minutes for medium-firm.



6. Serve

Immediately divide **chicken**, **egg**, and **sauce** between **rice**. Warm **miso soup**, if necessary, and stir in **remaining scallions**. Serve **oyakodon** with **miso soup**. Enjoy!