



# Dressed Omurice: Japanese Omelette Rice

## Ingredients ( for 2 servings )

### Sauce:

- 4 Tbsp ketchup
- 2 Tbsp sake (or cooking wine)
- 1 Tbsp steak sauce (or Worcestershire sauce)

### Chicken rice:

- 1 1/2 Tbsp (20 g) butter
- 6 oz (160 g) chicken, cut into about 1/2-inch (1 to 1.5 cm) cubes
- 1/2 onion, minced
- 12 oz (340 g) cooked rice (about 2 rice bowls)
- 4 Tbsp ketchup
- Salt and pepper, to taste

### Omelette (prepare one serving at a time):

- 4 eggs (2 per serving)
- 2 pinches of salt
- 2 tsp potato starch dissolved in water (1 tsp per serving)
- Vegetable oil, as needed
- Chopped parsley, optional



## Instructions



### 1. Make the Sauce

1. Combine all ingredients in a small saucepan.
2. Cook over medium heat, stirring, until it comes to a boil.
3. Reduce to low heat and simmer for about 1 minute, until thickened.
4. Remove from heat and set aside.



### 2. Make the Chicken Rice (prepare 2 servings together)

1. Season the chicken with salt and pepper. Heat the butter in a large pan and sauté the chicken and onion.
2. Push the ingredients to one side once the onion becomes translucent.
3. Add ketchup directly to the empty space.
4. Cook the ketchup alone for 30 seconds to 1 minute to let the moisture evaporate and concentrate the flavor.
5. Combine with the chicken and onion, then add the rice and stir-fry quickly.
6. Scoop half of the cooked rice into a bowl, then invert onto a plate to form a neat mound in the center. Repeat for the second serving.



### 3. Cook the Omelette (prepare one serving at a time from here)

1. Whisk 2 eggs with a pinch of salt and 1 tsp of dissolved potato starch, then strain through a sieve.
2. Heat vegetable oil in an 8-inch (20 cm) pan over medium heat.
3. Pour in the egg mixture and spread it evenly.



4. Pinch the omelette from both sides toward the center with cooking chopsticks once the edges start to set, leaving about a 1-inch (2 to 3 cm) gap between the chopsticks.
5. Rotate the pan slowly about 180 degrees while holding the chopsticks in place.
6. Turn off the heat once soft drapes form, and the surface is still slightly runny.
7. Slide the omelette onto the mound of rice.
8. Wipe the pan quickly and cook the second portion in the same manner.



#### 4. To Finish

1. Pour a generous amount of sauce over each omurice.
2. Top with parsley, if desired.

