



UNAGI DON

YOU NEED:

- 250g Unagi or grilled Japanese eel
- 1 cup of short grain rice
- 2 cups of water
- 1 large onion, sliced thinly
- 4 eggs
- ¼ cup of chicken stock
- toasted sesame seeds to garnish

TO DO:

Cook rice in water. In the meantime, cut unagi into bite-sized pieces. Beat eggs with chicken stock. Fry onions in a little oil until soft. Pour over egg mixture and make a scramble. When egg is almost set, add unagi pieces and stir fry for a minute. Remove from frying pan. Fill two lunch boxes with cooked rice and top with unagi and scrambled egg. Garnish with a sprinkle of sesame seeds.

SERVES: 2

RECIPE: HOLIDAY FUN!