



Tamago Kake Gohan Recipe (Egg Over Rice)

**PREP TIME**

5 minutes

SERVES

1

INGREDIENTS

- 1 cup hot, cooked white rice
- 1 raw pasteurized large egg
- 1/2 teaspoon soy sauce or tamari
- 1/2 teaspoon mirin
- Pinch kosher salt
- Pinch hondashi (instant dashi)
- Pinch Aji-no-moto MSG powder (optional)
- 1 raw pasteurized large egg yolk (optional)

Topping options:

- Furikake
- Bonito flakes
- Sliced scallions
- Pickled ginger

INSTRUCTIONS

1. Scoop 1 cup piping-hot cooked white rice into a serving bowl. Use chopsticks or a fork to make a shallow well in the center. Crack 1 raw egg into the well. Season with 1/2 teaspoon soy sauce or tamari, 1/2 teaspoon mirin, a pinch of kosher salt, a pinch of hondashi, and a pinch of MSG powder if desired. (Alternatively, whisk the egg and seasonings in a separate bowl and mix well before pouring over the rice.)
2. Whip vigorously with chopsticks or a fork to incorporate the egg into the rice, until the mixture becomes pale yellow, creamy, and slightly frothy. Taste and add more seasonings as desired. Top with 1 raw egg yolk if desired. Sprinkle with furikake, bonito flakes, scallions, and pickled ginger if desired. Serve immediately.