

# animerecipe

By Tomoyo KIKI Shimazaki

## Omurice from The Way of the Househusband

The omelette rice in this anime has a really simple style. What stands out, though, is the kanji for "任侠" (Ninkyō). Honestly, recreating this kanji might be the toughest part of making this dish! But go ahead, give it a try!



### Ingredients

for 1 serving

#### [ Ketchup Rice ]

- 150g Cooked Rice (about 1 cup, preferably not freshly cooked; cold rice works too)
- 50g Chicken thigh (about 1.75 oz)
- 1/4 small Onion
- 5g Butter (about 1 tsp)
- 1 tablespoon Ketchup
- A pinch Natural salt
- A pinch Black pepper

#### [ Omelette Rice ]

- Ketchup Rice: 1 serving (as prepared above)
- ★ 1-1.5 Eggs (depends on the size of the pan; 1 egg for a 20cm pan)
- ★ 1 tbsp Milk or plant-based milk
- ★ A pinch sea salt
- 5g Butter (about 1 tsp)

### Directions

#### [ How to Make Ketchup Rice ]

1. Cut the chicken into bite-sized pieces and lightly season with salt and pepper.
2. Finely chop the onion.
3. In a frying pan, melt the butter and sauté the onion. Once the onion becomes translucent, add the chicken and cook until fully cooked through.
4. When the chicken turns white, add the ketchup and sauté with the chicken and onions until well combined.
5. Add the rice and mix the ketchup and ingredients together evenly.
6. Adjust the seasoning with salt and pepper to taste, and your ketchup rice is ready!
7. Note: The flavor of ketchup can vary depending on the brand, some might be sweeter, while others could be spicier. So, the amount of ketchup is just a guideline, and you should adjust the salt accordingly. The key is that the chicken rice itself should taste delicious - if it's too bland, the flavor will get lost when wrapped in the egg!

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### Directions

#### [ How to Make Omelette Rice ]

- In a bowl, whisk together the ingredients marked with ★.
- Heat another frying pan (non-stick preferred) over medium heat and melt the butter. A smaller 20cm (about 8-inch) non-stick pan is recommended!
- Once the pan is hot, pour in the egg mixture and spread it evenly. Do not stir the eggs with chopsticks! Stirring too much will cause the egg surface to become uneven, which will affect the final appearance.
- The residual heat from the pan will cook the eggs, so turn off the heat while the eggs are still slightly runny. Place the ketchup rice in the center of the eggs.
- Use a heat-resistant rubber spatula (it's very important!!!) to carefully fold the eggs around the ketchup rice.
- Flip the omelette onto a plate. If needed, use a paper towel to gently shape the omelette into a neat form.
- Finally, write “任侠” with ketchup, and you're done!