



Sticky Mushroom Donburi Bowl with Eggs

Named for the large bowl that it's served in called a "don", a donburi combines a bowl of steamed rice, meat, vegetables, sauce, and usually a side of pickles. This vegetarian donburi bowl uses mushrooms to give a meatier texture, while the soy sauce gives a savoury umami taste - you won't even realise the meat is missing!

Nutritional Info

Calories: 455kcal
Carbohydrates: 86g
Protein: 16g
Fat: 6g

Ingredients

- Jasmine rice
- Mushrooms
- Sauce Mix
 - Hoisin sauce
 - Soy Sauce
- Carrot
- Spring onions
- Radishes
- Eggs
- Pickled ginger

Your Pantry

- Olive Oil

Allergens

[Soy beans \(Soy Sauce, Hoisin\)](#)

[Wheat \(Soy Sauce, Hoisin\)](#)

[Sesame \(Hoisin\)](#)


[Egg \(Eggs\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) Prepare the vegetables

Slice or roughly tear up the mushrooms. Peel the carrot and discard the skin, then use the peeler to peel ribbons of carrot. Slice the spring onions. Thinly slice the radishes.

2) Cook the rice

Add 100ml of cold/room temperature water per person to a saucepan with the jasmine rice. Bring to a simmer on high heat as fast as you can. Once bubbles begin to form, turn the heat down, cover with a lid/tin foil and leave for 12 minutes - do not lift the lid during cooking.

3) Make the sticky mushrooms

In a pan, add a drizzle of oil and fry the mushrooms for 4-5 minutes or until soft. Add the hoisin sauce and the soy sauce and cook for 3-5 minutes or until caramelised. Set aside. Wash the pan to fry the eggs...

4) Fry the eggs

Set the frying pan on a medium to high heat. Add a little drizzle of oil and crack the eggs carefully onto the pan, frying to your preference.

5) Assemble the bowls and serve

Spoon the rice into bowls. Carefully place the mushrooms along one side of the bowl. On the other side lay the carrot ribbons, radishes, spring onion, and pickled ginger. Lay the egg on top and drizzle any remaining sauce from the mushrooms over. Enjoy!



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