

# Japanese-style Sticky Rice with Chicken and Cabbage

Serves 2-4 | 20 minutes prep (plus rice soaking time) + 40 minutes cook time

Koda Farms Sho-Chiku-Bai sweet rice, a type of glutinous or sticky rice called mochigome in Japan, provides the base for this one-pot meal called okowa. A layer of soaked rice gets topped with chicken and vegetables, and it all steams together in a dashi broth flavored with sake, soy, and mirin.

**1 cup Koda Farms Sho-Chiku-Bai sweet rice**

**⅔ cup dashi\***

**2 teaspoons soy**

**2 teaspoons sake**

**2 teaspoons mirin**

**1 tablespoon sesame oil**

**½ teaspoon sea salt**

**1 small carrot, cut into**

**¼ inch pieces**

**½ onion, sliced**

**1 boneless chicken thigh, cut  
into bite-sized pieces**

**1 cup cabbage, chopped**

**¼ c dried shrimp, soaked  
10 minutes in hot water and  
drained, optional**

**Step 1** Place the rice in a bowl large enough to hold several cups of water, add cold water, swirl the rice with your fingers, and drain. Repeat 4-5 times until the water is relatively clear. Add enough cold water to cover the rice by an inch and soak for at least 4 hours or overnight. Drain well in a sieve or colander.

**Step 2** Make the dashi according to the instructions on the packet. Combine ⅔ cup (reserve extra dashi for another use) with soy, sake, mirin, sesame oil, and salt.

**Step 3** Spread the drained rice into a saucepan with a lid and add the dashi mixture..

**Step 4** Carefully add the carrots, onion, chicken, cabbage, and shrimp in layers without disturbing the rice.

**Step 5** Over medium heat, bring gently to boil, reduce heat to a simmer, cover, and cook for 20 minutes. Take the pan off the burner but do not remove the lid. Let the rice rest for another 20 minutes before opening and serving.

\*use Kuze Fuku instant dashi packet, substitute instant hondashi powder, or dashi made with dried mushrooms