

## Gyudon (Simmered Beef) Recipe

Serves 2

Cook Time: 8 minutes

From "The Cook-Zen Way to Eat" by Machiko Chiba, Lake Isle Press, 2010



Dara O'Brien

Gyudon, a popular dish in Japan, consists of beef simmered in soy sauce and mirin served over a bowl of rice. This version gives you all the traditional flavors in a fraction of the cooking time.

## **INGREDIENTS**

1 large onion, halved and sliced ½ pound beef round, thinly sliced

2 ½ to 3 tablespoons soy sauce

2 tablespoons mirin

1 ½ tablespoons sugar

1 tablespoon water

## **PREPARATION**

Place all the ingredients in the Cook-Zen. Lightly mix. Cover and heat on medium-high for 7 to 8 minutes with the steam holes set to "close." Serve the beef with sauce over a bowl of rice\*.

\*Japanese white rice can be used, but you can substitute any kind of rice. Brown, jasmine, and basmati all work well.

THE COOK-ZEN WAY TO EAT: MICROWAVING HEALTHY AND DELICIOUS MEALS IN MINUTES By Machiko Chiba

In THE COOK-ZEN WAY TO EAT: Microwaving Healthy and Delicious Meals in Minutes, Machiko Chiba, author of the Cook-Zen Cookbook, returns with more incredible Cook-Zen recipes made in minutes. From international favorites such as Asian-Style Spareribs, Thai Green Curry Chicken, and Steak Teriyaki, to all-American classics such as Chili Con Carne, Classic Mashed Potatoes, and Barbecued Beans—entire meals can be made in just one pot.

Featuring many inspiring and elegant photographs plus simple step-by-step instructions for how to use the Cook-Zen, Machiko Chiba's microwave cook pot. Its patented design locks in moisture and distributes heat evenly, producing dishes you'd never dream of making in a microwave. Like a pressure cooker, the Cook-Zen pot reduces cooking times to mere minutes for healthy, delicious meals made simply and quickly.

Find out more: https://www.lakeislepress.com/books/the-cook-zen-way-to-eat

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