



# Chicken Teriyaki

A Japanese originated dish, chicken teriyaki is a sweet savory dish consisting of cooked chicken served with a glaze composed of mirin soy sauce and sugar. In this teriyaki recipe, mirin was not used but still gets the taste of the real deal.

## Recipes

4 pcs Chicken Thigh  
4 tbsp Soy Sauce  
4 1/2 tbsp Sugar  
2 tsp Vinegar  
4 tbsp Water  
1/2 tbsp Ginger julienned  
3 cloves Garlic pounded  
1 stick Green Onion  
2-3 tbsp Cooking Oil  
3 tbsp All Purpose Flour  
Salt  
Black Pepper  
Sesame seeds

## Steps:

- Mix 2 1/2 tablespoon sugar, 2 tablespoon soy sauce, a teaspoon of vinegar, water, garlic, ginger and green onions in a small bowl. Set aside.
- On a deep plate, pour in flour and black pepper, mix well.
- Season chicken with salt.
- Dredge chicken in the flour mixture
- Heat oil in a pan and Pan fry chicken for 5-6 minutes for each side.
- Get the soy sauce mixture and add remaining soy sauce, vinegar and sugar.
- Pour mixture over the chicken and mix.
- Simmer until sauce thickens.
- Remove green onions, garlic and ginger pieces.
- Turn off heat and Slice chicken into strips.
- Add water to the sauce in the pan.
- Turn on heat and bring to a boil. before adding the chicken slices and mix.
- Drizzle with sesame seeds.
- Transfer to a serving dish and enjoy.