

Slow Cooker Chicken Teriyaki

4 boneless, skinless chicken breasts

1 onion

3 cloves garlic

1 tablespoon fresh ginger

$\frac{1}{2}$ cup soy sauce

$\frac{1}{3}$ cup honey

$\frac{1}{3}$ cup rice vinegar

$\frac{1}{4}$ cup scallions, sliced

3 tablespoons sesame seeds

2 cups white rice, steamed

1. Place the chicken breasts into your slow cooker.
2. Top the chicken with the onion, garlic and ginger.
3. Add the soy sauce, honey and rice vinegar to the slow cooker; season with salt and pepper.
4. Cook on low for 6 hours. Shred the chicken with two forks.
5. Garnish the cooked chicken with sliced scallions and sesame seeds. Serve with the steamed rice.