

# Teriyaki Chicken with Snow Peas

written by The Recipe Exchange | May 23, 2016

## **Ingredients**

1 package of snow pea (8 oz, 227g)  
1 large chicken breast or 2 to 3 piece chicken thighs  
2 tablespoon teriyaki sauce  
1 tablespoon soy sauce  
1 teaspoon rice cooking wine  
1/4 teaspoon ground ginger  
3 cloves of garlic, peeled and thinly sliced  
freshly ground black pepper  
salt to taste  
2 to 3 tablespoon cooking oil

## **Directions**

Chicken breast is great for stir fry, but I always prefer chicken thighs which have smoother texture and can be cooked without getting dry like chicken breast meat.

Rinse the chicken well, pat dry, remove fat and skin and then cut into bite size. In a glass bowl, combine teriyaki sauce, soy sauce, rice cooking wine, ginger, black pepper, mix well, cover and refrigerate for at least 2 hours or overnight.

15 minutes before stir fry, take out chicken from refrigerator and let it rest in room temperature for 15 minutes.

In a large wok, add oil, heat over medium high heat and then add marinated chicken. Do not stir. Turn the chicken over when bottom side is golden brown. When the other side gets golden brown, remove chicken from wok. Drain the oil back to the wok.

Add garlic and snow peas, stir fry over medium high heat until the peas become tender and sweet. Add chicken, add salt and pepper, and stir fry for about 1 minute.