

Teriyaki Chicken

written by The Recipe Exchange | April 10, 2016

Ingredients

12 oz skinless and boneless chicken thighs
1 1/2 tablespoons soy sauce or San-J Tamari
1 heaping tablespoon sugar or to taste
1 tablespoon Japanese cooking sake (rice wine)
1 1/2 tablespoon oil
White sesame seeds, for garnishing

Directions

Marinate the chicken with soy sauce, sugar, and cooking sake for 20 up a skillet with the oil on low heat. When the oil is heated, transfer the chicken and the marinade sauce into the skillet and let cook slowly. Turn the chicken over after 5 minutes and continue to cook on low heat, for another 5 minutes.

Dish out and garnish with some sesame seeds. Serve immediately with steamed rice.