



Teriyaki Chicken

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500 grams of chicken breast, cut into bite size pieces
- 1 bell pepper, cubed
- 1 red onion, sliced coarsely
- 1/2 can of baby corn, cut in 3cm sections
- 2 tablespoons of sake
- 1 tablespoon of oil

Teriyaki sauce:

- 2 tablespoons of soy sauce
- 2 tablespoons of mirin
- 4 tablespoons of sake
- 1/2 tablespoon of sugar

Instructions

1. Marinate chicken in sake about 30 minutes.
2. Mix teriyaki sauce.
3. Use bamboo skewers to thread alternately chicken and vegetables.
4. Heat oil, fry skewers about 3 minutes then turn, fry 3 minutes on the other side.
5. Add teriyaki sauce and fry couple of minutes more to reduce the sauce and cover thoroughly chicken and vegetables.
6. Serve with rice and vegetable side dish.