Teriyaki Chicken with Aubergine and Broccoli

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2-3:

- 250g diced chicken
- 100ml teriyaki sauce (see my Nibbledish recipe to make your own!)
- 1 small aubergine, diced
- Large handful of broccoli florets, chopped
- Half a red onion, chopped
- Grated ginger

Instructions

1. Marinade the chicken in the teriyaki sauce for at least 15 minutes
2. Fry the onion and chicken for a few minutes, reserving some of the marinade.
3. Add the broccoli and aubergine, mixing well. Cook over a low heat for about 5-10 minutes.
4. Mix in the grated ginger and serve with fluffy steamed rice.