



Teriyaki chicken fillet with sesame

NIBBLEDISH CONTRIBUTOR

Ingredients

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- ~Boneless chicken thigh (thinly sliced)
- ~Teriyaki sauce
- ~Sesame oil
- ~Sesame seed
- ~Corn flour

Instructions

- ~ Marinated chicken fillet with teriyaki sauce & sesame oil, keep in chiller for 1 hour.
- ~ Heat up the pan with slow fire, fried the sesame seed till golden brown, set aside
- ~ Mixed corn flour with chicken fillet with teriyaki sauce
- ~ Heat up the pan with sesame oil, stir fried the chicken fillet till cooked, add on 2 spoons teriyaki sauce & 1 spoon of water.
- ~ Sprinkle the sesame seed on chicken fillet, ready to serve