

Chicken Teriyaki

Japanese · Main Course · Easy · 25 min total · Serves 4

Juicy pan-seared chicken glazed with sweet-savory homemade teriyaki sauce.

Ingredients

- 1.5 lb chicken thighs (boneless, skin-on)
- 0.25 cup soy sauce
- 3 tbsp mirin
- 2 tbsp sugar
- 1 tsp ginger (grated)
- 2 cloves garlic (minced)
- 1 tbsp oil
- 1 tbsp sesame seeds (garnish)
- 3 cups rice (steamed, for serving)

Method

1. Mix soy, mirin, sugar, ginger, garlic for sauce.
2. Score chicken thighs, sear skin-side down in oil until crispy.
3. Flip, cook through. Pour sauce in, simmer 2-3 min until glaze thickens.
4. Slice, drizzle with pan glaze, top with sesame seeds. Serve with rice.

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