

# Easy Chicken Teriyaki

Marcel · 26/04/2025

**Prep Time**

10

**Difficult**

Easy

**Servings**

2

**Description**

This Easy Chicken Teriyaki is a classic Asian-inspired dish featuring tender chicken glazed in a rich, flavorful teriyaki sauce. Perfect for busy weeknights, it's simple to prepare and pairs wonderfully with steamed rice and fresh vegetables. ??

**Ingredients**

- 2 boneless, skinless chicken breasts or thighs, cut into bite-sized pieces
- 2 tablespoons soy sauce
- 2 tablespoons mirin (sweet rice wine)
- 1 tablespoon sake (or substitute with water)
- 1 tablespoon sugar
- 1 tablespoon vegetable oil
- Optional: sesame seeds and sliced green onions for garnish
- Steamed jasmine or sushi rice, for serving

**Instructions**

1. Prepare the sauce: In a small bowl, mix together the soy sauce, mirin, sake, and sugar. Stir until the sugar is dissolved. Set aside.
2. Cook the chicken: Heat the vegetable oil in a skillet or non-stick pan over medium heat. Add the chicken pieces and cook for about 4–5 minutes per side, until golden and cooked through.
3. Add the sauce: Pour the teriyaki sauce mixture over the chicken. Cook for another 2–3 minutes, turning the chicken pieces to coat them evenly, until the sauce thickens and becomes glossy.
4. Serve: Serve the chicken hot over steamed rice. Garnish with sesame seeds and sliced green onions if desired.