

# Teriyaki Chicken



## *Ingredients*

*2 chicken breasts, cubed*

*1 tbsp cornstarch mixed with 1 tbsp water until smooth*

*1 minced shallot*

*1/3 cup soy sauce*

*1/3 cup sugar*

*1/4 cup rice wine vinegar*

*1 tsp minced garlic*

*1 tsp minced fresh ginger*

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## *Directions*

Preheat the oven to 425 degrees. Line a baking sheet with aluminum foil. Place chicken in a mixing bowl. Combine all the ingredients in a small saucepan and simmer until thickened, stirring often. Once thick, add to the chicken, mix until well combined. Place in lined baking sheet, bake for 20-30 minutes. Serve with brown rice prepared with bouillon instead of water. Sprinkle sliced green onions on top.

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