



## Teriyaki Chicken Bites

### INGREDIENTS

1/2 Cup Shoyu  
1/3 Cup Mirin  
1/3 Cup Sake  
2 Tablespoons Sugar  
1/2 Inch Piece of Ginger  
(finely minced)  
3 Cloves Garlic (finely minced)  
1 Pound Boneless, Skinless Chicken  
Thighs (cut into 1 inch pieces)  
1 Tablespoon Cooking Oil of Choice  
1 Teaspoon Cornstarch  
2 Teaspoons Water  
2 Green Onions (thinly sliced)  
Furikake (to taste)

### INSTRUCTIONS

- Mix the sauce.** In a bowl, whisk shoyu, mirin, sake, sugar, ginger, and garlic. Reserve  $\frac{1}{4}$  cup of the sauce and set aside for cooking. The rest is for a quick marinade.
- Quick marinade.** Toss chicken with the larger portion of sauce (not the  $\frac{1}{4}$  cup you saved). Allow to marinate for 30 minutes or up to overnight.
- Sear.** Heat a large skillet over medium-high. Add oil, then spread chicken in a single layer. Cook 3–4 minutes undisturbed until browned, flip, and cook another 3–4 minutes until cooked through or until an internal temperature of 165F.
- Glaze.** Mix cornstarch and water in a small bowl making a cornstarch slurry. Stir the saved  $\frac{1}{4}$  cup sauce with the cornstarch slurry. Pour into the pan and toss. Simmer for 1–2 minutes until glossy and thick.
- Finish & serve.** Optionally, sprinkle green onion and sesame seeds. Serve over rice and veggie side. ENJOY!

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This special Bites on a Budget recipe was created by Relle Lum, local chef and owner of popular recipe blog Keeping It Relle. Visit her site [KeepingItRelle.com](http://KeepingItRelle.com) for tips on this recipe or for more delicious, budget-friendly dishes!