



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

1. **Mix the sauce.** In a bowl, whisk shoyu, mirin, sake, sugar, ginger, and garlic. Reserve ¼ cup of the sauce and set aside for cooking. The rest is for a quick marinade.
2. **Quick marinade.** Toss chicken with the larger portion of sauce (not the ¼ cup you saved). Allow to marinate for 30 minutes or up to overnight.
3. **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.
4. **Glaze.** Mix cornstarch and water in a small bowl making a cornstarch slurry. Stir the saved ¼ cup sauce with the cornstarch slurry. Pour into the pan and toss. Simmer for 1–2 minutes until glossy and thick.
5. **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](https://keepingitrelle.com) for tips on this recipe or for more delicious, budget-friendly dishes!