

Teriyaki Chicken with Hong Kong-style Fried Rice

This delightful fusion dish combines the rich flavors of Japanese teriyaki chicken with the savory essence of Hong Kong-style fried rice, making it a perfect main course for two. Ready in just 60 minutes, it's a quick and delicious option for a cozy dinner.



Japanese

60 min

Total time

Easy

Difficulty

680

kcal / serving

Ingredients

- 1 chicken breast (150g)
- 2 tablespoons teriyaki sauce
- 1 tablespoon vegetable oil
- 1 cup cooked jasmine rice
- 1/4 cup mixed vegetables (peas, carrots, corn)
- 1 green onion, chopped
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- Salt and pepper to taste
- 1 egg (optional)

Steps

- 1 Marinate the chicken breast in teriyaki sauce for 30 minutes.
- 2 Heat vegetable oil in a pan over medium heat. Add the marinated chicken and cook for 6-7 minutes on each side until golden brown and cooked through. Remove and let it rest.
- 3 In the same pan, add mixed vegetables and stir-fry for 2-3 minutes.
- 4 Add the cooked jasmine rice and stir in soy sauce, sesame oil, salt, and pepper. Mix well and cook for another 3-4 minutes.
- 5 If using an egg, push the rice to one side of the pan, crack the egg on the other side, and scramble it until cooked. Mix everything together.
- 6 Slice the teriyaki chicken and serve it on top of the fried rice, garnished with chopped green onions.