

Teriyaki Chicken with Onion Rice

Savor the flavors of Japan with this delightful Teriyaki Chicken served over fragrant onion-infused rice. Quick to prepare, this dish is perfect for a satisfying meal any day of the week.



Main Dish

Japanese

20 min

Total time

easy

Difficulty

450

kcal / serving

Ingredients

- 150g chicken breast, cut into bite-sized pieces
- 1 medium onion, sliced
- 1 cup cooked rice
- 2 tablespoons soy sauce
- 1 tablespoon mirin (or rice vinegar)
- 1 tablespoon sugar
- 1 teaspoon sesame oil
- Salt and pepper to taste
- Green onions for garnish (optional)

Steps

- 1 In a small bowl, mix soy sauce, mirin, sugar, and sesame oil to create the teriyaki sauce.
- 2 Heat a non-stick skillet over medium heat and add a splash of oil.
- 3 Add sliced onions and sauté until translucent, about 3-4 minutes.
- 4 Push the onions to the side of the skillet and add the chicken pieces.
- 5 Season the chicken with salt and pepper and cook until no longer pink, about 5-6 minutes.
- 6 Pour the teriyaki sauce over the chicken and onions, cooking for an additional 2-3 minutes until the sauce thickens slightly.
- 7 Serve the chicken and onions over the cooked rice, garnished with chopped green onions if desired.