Teriyaki chicken



Consejo del chef

Plate over a bed of rice, put some skewers on the top and decorate with the green part of laminated spring onion, chilis cut into slices too, and with sesame seeds.

Raciones para 2

- ❏ **500 gr** Chicken thighs
- ❏ **150 ml** Orange juice
- ❏ **100 gr** Teriyaki sauce
- ❏ **2** Tablespoons of honey
- ❏ **1** Tablespoon of sesame oil
- ❏ **200 gr** Basmati rice
- ❏ Water
- ❏ Salt
- ❏ **10 gr** Fresh ginger
- ❏ **1/2** Lemon
- ❏ The green part of a spring onion
- ❏ Roasted sesame seeds
- ❏ Sweet or spicy chili

1. To cook the chicken: dice the thighs and prepare the skewers.
2. In a bowl, mix the rest of the ingredients and place them in a large food container or similar. Put the skewers inside and marinate for a whole night.
3. To cook the rest of the dish: wash the basmati rice and cook as indicated on the package with salted water, the laminated ginger and half lemon. Strain and set aside.
4. Heat the teppanyaki with a bit of oil and sear the skewers for both sides. Brush them with some sauce and cook again until the chicken is juicy.

Chef's Notes

https://cookinglovers.teka.com/en/receta/brochetas-de-pollo-teriyaki/