

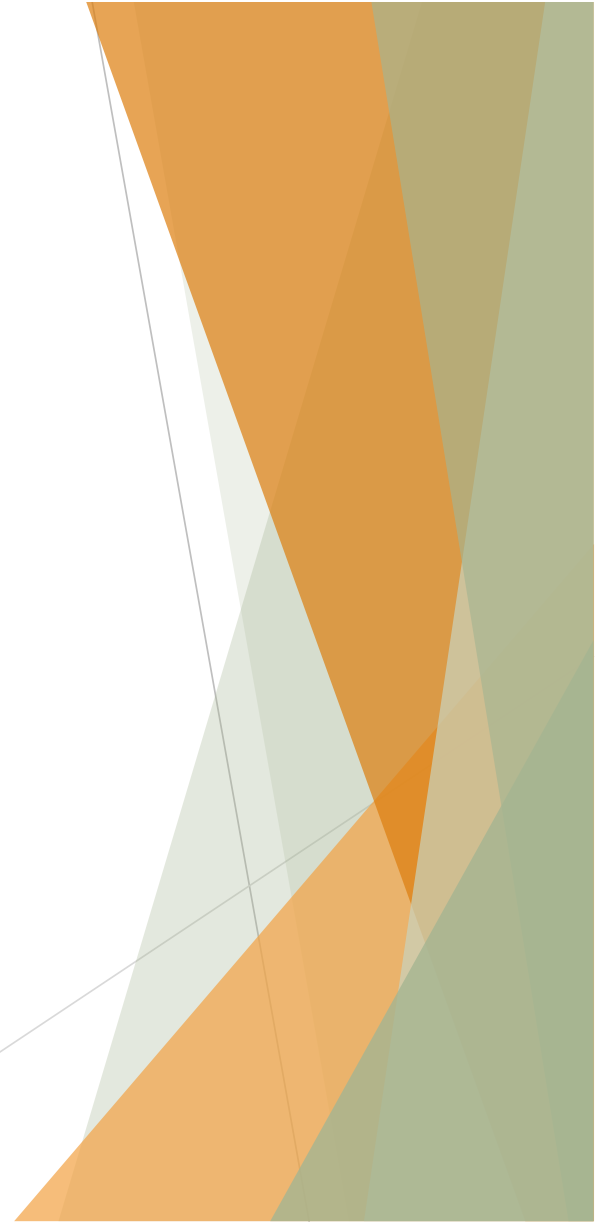


# Ginger Chicken

鶏の生姜焼き

## Ingredients (servings 2)

- ▶ 2 pieces Boneless and Skinless Chicken Thigh
- ▶ 1 Tbsp. Grated Ginger
- ▶ 4 Tbsp. Gluten Free Soy Sauce
- ▶ 4 Tbsp. Cooking Sake
- ▶ 2 Tbsp. Mirin (Sweet Cooking Rice Wine)
- ▶ 1 Onion
- ▶ 1 Tbsp. Sesame Oil



# Marinate



Cut 2 pieces boneless and skinless chicken thigh into bite-size pieces.

Place the chicken in a zipper bag and add 4 Tbsp. of soy sauce, 2 Tbsp. of Mirin, 4 Tbsp. of cooking Sake and 1 Tbsp. of grated ginger.

Seal the bag and shake to make sure the marinade is combined and the chicken is well coated.

Marinate for at least 15 minutes.

# Cook



Slice a peeled onion.



Heat 1 Tbsp. of sesame oil in a pan.  
Cook the onion over medium heat for 5 minutes.

Add the marinated chicken and all the sauce to the pan.  
Sauté over medium heat for 7 minutes until the chicken is cooked through.  
Serve with some fresh vegetables.

