

# Chicken Teriyaki

Yield: 5 min  
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/rice-wine-recipe-india>

## Ingredients:

- 2 tablespoons sake
- 1/4 cup mirin sweet Japanese Rice wine
- 1/4 cup soy sauce
- 2 tablespoons light brown sugar
- 2 teaspoons fresh ginger grated
- 4 spring onions white part only, sliced
- sesame oil splash of
- 800 grams chicken thigh fillets no skin or bones, cut into bite-sized pieces
- 1/2 tablespoon vegetable oil neutral
- ground black pepper freshly
- 1 handful parsley leaves chopped
- rice to serve

## Nutrition:

1. Calories: 460 calories
2. Carbohydrate: 13 grams
3. Cholesterol: 135 milligrams
4. Fat: 29 grams
5. Fiber: 1 grams
6. Protein: 29 grams
7. SaturatedFat: 7 grams
8. Sodium: 850 milligrams
9. Sugar: 6 grams

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