KIKKOMAN

Spicy Teriyaki Chicken Thighs Recipe

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

INGREDIENTS

4 portion(s)

2 tbsp	Butter
8	Chicken Thighs, boneless
3	Garlic Cloves
6 tbsp	Kikkoman Teriyaki Marinade
2 tbsp	Sriracha
2 tbsp	Honey
500 g	Rice
	Handful of Sesame Seeds
4	Spring Onions
3 tbsp	Water
	Olive Oil

PREPARATION

Step 1

Drizzle some olive oil into a frying pan and add your chicken thighs. Cook until the skin becomes golden and crispy.

Step 2

Start cooking your rice (see packet instructions).

Step 3

Once your chicken thighs are crispy, remove from the pan.

Step 4

Add 2 tablespoons of butter to a clean pan. Once it has melted, grate your garlic cloves into the pan. Add 6 tbsps of Kikkoman Teriyaki Marinade and allow this to simmer for a few minutes. Add 2 tbsps of Sriracha, 2 tbsps of honey and allow the sauce to simmer again.

Step 5

Add your chicken to the pan and coat it in the sauce. Add 6 tbsps of water and leave the sauce to bubble on a low heat for a few minutes.

Step 6

Serve on a bed of rice and sprinkle some sesame seeds over the top. Pour the remaining sauce over the top of the chicken. Slice up some spring onions to use for a garnish and tuck into this delicious dish.