

Teriyaki Chicken

120g soy sauce
90g sugar
90g sake or white wine
100g mirin
90g water
1 tbsp corn flour
2 garlic cloves
20g ginger
500-1000g chicken thighs diced

Add all ingredients except chicken into bowl and mix on Speed 8 for 30 seconds.

Add oil to a frypan and brown the chicken. Pour the sauce over the chicken and cook on a medium heat until sauce has thickened and reduced. Serve with rice.