Teriyaki Chicken

Ingredients

- 1-2 Tablespoons oil
- 2 large boneless skinless chicken breasts , chopped
- 1 cup low-sodium soy sauce
- 1/4 cup rice vinegar
- 2 Tablespoons sesame oil
- 1/2 cup light brown sugar
- 2 Tablespoons honey
- 1 1/2 teaspoons ground ginger
- 2 cloves garlic , minced
- 3 teaspoons cornstarch + 3 teaspoons water , mixed together to make a cornstarch slurry
- ¼ – ½ teaspoon crushed red pepper flakes

Directions

1. Brown Chicken: Heat oil in skillet over medium-high heat. Add chicken and cook until browned on both sides (doesn't need to be cooked all the way through). Remove to a plate and cover.
2. Cook sauce: Add the remaining ingredients to the skillet then stir well to combine. Cook over medium heat until it comes to a low boil. Boil for 1 minute. The sauce should be thick enough to coat the back of the spoon.
3. Combine: Stir in chicken and cook for a few more minutes, just until chicken is cooked through.
4. Serve: Garnish with chopped green onion. Serve over cooked rice, with steamed vegetables on the side.