Chicken Teriyaki

Ingredients

- 2 1/2 lb. boneless skinless chicken thighs, cut into 1-inch pieces
- 3/4 c. soy sauce
- 1/3 c. packed dark brown sugar
- 2 tbsp. rice wine vinegar
- 2 tbsp. honey
- 4 large cloves garlic, minced
- 2 tsp. sesame oil
- 1 tsp. ground ginger
- 1/2 tsp. ground black pepper
- 1 tbsp. vegetable oil
- 1 tbsp. cornstarch
- 2 green onions, thinly sliced
- 1 tbsp. toasted sesame seeds
- Steamed broccoli, optional
- Steamed white rice, optional

Directions

1. Place the chicken in a resealable plastic zip-top bag.
2. In a large glass measuring cup, whisk together the soy sauce, brown sugar, 2 tablespoons water, vinegar, honey, garlic, sesame oil, ginger, and pepper until the sugar is dissolved. Pour half of the marinade over the chicken, reserving the remaining marinade. Seal the bag of chicken, turning to coat. Refrigerate for at least 30 minutes or up to 4 hours, turning the bag occasionally.
3. Remove the chicken from the marinade; pat dry. Discard this marinade.
4. In a large skillet over medium-high heat, heat the vegetable oil. Add the chicken and cook, stirring frequently, until cooked through and golden brown, 3 to 5 minutes. Reduce the heat to medium.
5. In a small bowl, whisk 2 tablespoons of water with the cornstarch. Add to the reserved marinade. Pour the reserved marinade into the skillet over the cooked chicken. Cook, stirring frequently, until the sauce thickens and coats the chicken evenly, 3 to 5 minutes. Garnish with the green onion and sesame seeds. Serve hot with broccoli and rice, if you like.