



# Teriyaki Chicken

## Ingredients

- ⅓ cup soy sauce
- ¼ cup light brown sugar
- 1 tablespoon rice vinegar
- 1 teaspoon freshly grated ginger
- 2 garlic cloves, chopped (about 1 teaspoon)
- ¼ teaspoon crushed red pepper
- 2 green onions, white and green parts sliced separately
- 2 pounds boneless, skinless chicken thighs (about 5–6 thighs)
- 2 tablespoons sesame oil
- Sesame seeds, for garnish

## Instructions

1. In a large bowl, whisk together the soy sauce, brown sugar, rice vinegar, ginger, garlic, crushed red pepper, and white parts of the green onions until the sugar is fully dissolved.
2. Add the chicken thighs to the bowl and coat well in the marinade. Cover with plastic wrap and marinate in the refrigerator for at least 30 minutes, or up to 24 hours for deeper flavor.
3. Heat sesame oil in a large skillet over medium heat until it shimmers (about 1–2 minutes).
4. Remove the chicken from the marinade (but do not discard the marinade). Pat the chicken dry with paper towels.
5. Place the chicken thighs in the skillet, smooth side down. Cook in batches if needed to avoid overcrowding. Sear for 5–7 minutes per side, or until the internal temperature reaches at least 165°F (you can go up to 180–185°F for more tenderness).

6. Transfer the cooked chicken to a plate or cutting board and loosely tent with foil.
7. Pour the reserved marinade into the same pan and bring to a boil. Then reduce to a simmer and let it cook for about 3 minutes, or until slightly thickened.
8. Drizzle the sauce over the chicken, then garnish with sesame seeds and the green parts of the green onions.