

Teriyaki Chicken Donburi

Sauce	Cook Time	Category
Kikkoman Teriyaki Marinade Original Flavour	15 mins	Rice



Ingredients

For 2 portion(s)

- Chicken meat 250g
- Leek 1 piece
- Capsicum 2 pieces
- Dried seaweed 1 piece
- Cooked Rice 2 cups
- Vegetable oil (for sauteing) As you like
- Salt As you like
- KIKKOMAN Teriyaki Marinade Original Flavour 3 tablespoons

Method

1. Pierce the chicken with fork.
2. Cut the leek into 3cm pieces.
3. Grill the chicken on the side with skin until it turns light brown. Then add the leek and the capsicum.
4. When the chicken is almost cooked, add KIKKOMAN Teriyaki Marinade Original Flavour.
5. Serve (4) on the rice. Garnish with seaweed.