

## Teriyaki Mushroom & Chicken

Sauce	Cook Time	Category
Kikkoman Teriyaki Thick	20 mins	Appetiser



### Ingredients

For 2 portion(s)

- (Shimeji Mushroom) 1/2 pack
- Bunapi Mushroom 1/2 pack
- Chicken (thigh, deboned) 200g
- Garlic (minced) 1 clove
- Cooking oil 1 tablespoon
- **KIKKOMAN Teriyaki Thick** 2 tablespoons
- Spring onion 1 tablespoon

### Method

1. Cut the chicken into bite sized pieces. In a frying pan, heat up the cooking oil and cook the minced garlic until fragrant.
2. Add in the chicken and stir fry until almost fully cooked. Place the Shimeji and Bunapi mushrooms into the pan. Stir fry until softened.
3. Season with Kikkoman Teriyaki Thick Original and mix thoroughly.
4. Garnish with chopped spring onion and serve.