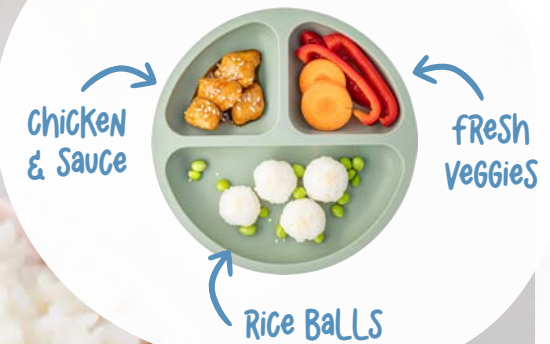


for the
little ones

teRiyaki chicken



30 Minutes



2 Servings



chicken

Sweet teriyaki chicken served on sticky rice with rainbow stir-fried veggies.

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FROM YOUR BOX

SUSHI RICE	150g
SNOW PEAS	150g
CARROT	1
RED CAPSICUM	1
DICED CHICKEN BREAST	300g
TERIYAKI SAUCE	1 jar
SESAME SEEDS	1 packet

FROM YOUR PANTRY

oil for cooking (sesame or other)

COOKING TOOLS

saucepan with lid (or rice cooker),
frypan or wok

Make chicken skewers!

The diced chicken breast works well on skewers if you prefer to cook on the barbecue! Marinate in 2 tbsp teriyaki sauce, then use remaining sauce for dipping or pouring over the rice for serving.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. COOK the Sushi Rice

Rinse sushi rice and place in a saucepan with **325ml water**. Bring to a boil, then reduce the heat to medium-low. Cover and cook for 20 minutes, until rice is tender and water absorbed. Fluff with a fork.

tip Use a rice cooker if you have one!



4. COOK the chicken

Add the diced chicken to the hot frypan (add more **oil** if needed) and cook for 6-8 minutes or until golden all over.



2. PREPARE the Veggies

Trim and halve snow peas, thinly slice carrot and cut capsicum into strips.



3. STIR-FRY the Veggies

Heat a large frypan or wok with **1-2 tbsp oil** over medium-high heat. Add prepared veggies and stir-fry until softened. Remove to a bowl, keep the pan over heat.

tip Keep all or some veggies fresh if the kids prefer!



5. ADD the Sauce

Pour in teriyaki sauce and cook for a further 2 minutes.



5. FINISH AND SERVE

Serve sticky rice in bowls and top with stir-fried veggies and teriyaki chicken (don't forget the pan-sauces!). Sprinkle with sesame seeds to taste.