



Teriyaki chicken

This is a deliciously simple marinade for baking or barbecuing. You can skewer the meat, hammer it thin or, as in the photo, cut into large pieces. If there are any leftovers, add to [noodle soup](#)! If you don't have rice vinegar, use ordinary white vinegar and add 1tsp more sugar.

- 4 chicken breasts, cut into pieces or hammered to a thickness of 1cm
 - 3 cloves garlic, crushed
 - 1 tsp grated ginger (don't worry about peeling!)
 - 2 tbsp sesame oil
 - 2 tbsp soy sauce
 - 2 tbsp rice vinegar
 - 2 tbsp brown sugar (preferably palm or dark soft sugar)
1. Mix all the ingredients for the sauce and cover the chicken pieces. Leave to marinate for at least a couple of hours.
 2. Either grill or bake in the oven at about 180 degrees until cooked but still tender, basting with the marinade.