

## Baked Teriyaki Chicken

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Servings: 4-6

### Ingredients

- 1 tbsp cornstarch
- 1 tbsp cold water
- 1/2 cup caster sugar
- 1/3 cup 1 tbsp soy sauce
- 3 tbsp cider vinegar
- 2 cloves garlic, peeled and minced
- 1 thumb-sized piece of ginger, peeled and minced
- 2 tbsp honey
- 1/4 tsp white pepper
- 4 chicken breasts cut into chunky strips
- 1 tbsp sesame seeds
- Small bunch scallions, chopped

### Steps

1. Preheat the oven to 400F.
2. Place the cornstarch and cold water in a small saucepan and stir together to combine.
3. Add in the sugar, soy sauce, cider vinegar, minced garlic, ginger, honey and pepper.
4. Stir together and heat, stirring slowly until the sauce comes to a boil. Turn off the heat.
5. Place the chunks of chicken in an oven-proof dish. Pour over the sauce and stir if needed to make sure all of the chicken is coated in the sauce.
6. Place in the oven (no lid needed) to cook for 30-35 minutes, stirring once or twice during cooking to ensure the top of the chicken doesn't get too dark. Check the chicken is cooked by cutting open a large piece and ensuring it's no longer pink in the middle (place back in the oven for another few minutes if it is).
7. Serve the chicken with boiled rice and green veg, topped with sesame seeds and chopped scallions.

