

SINCE 1645



Yamasa Teriyaki Chicken

Ingredients

- 2 chicken legs, boneless
- 5 tablespoons Yamasa Gluten-Free Soy Glaze
- 2 tablespoons sake
- 2 tablespoons Mirin (Japanese sweet wine)
- 1/2 cups water
- 1 red bell pepper
- 2 tablespoon vegetable oil
- 3 tablespoon lemon juice

Directions

- In a medium bowl, marinate the chicken with the Yamasa Gluten-Free Soy Glaze, sake, Mirin, and water for 10 minutes.
- In a large skillet, heat the vegetable oil at

medium-high heat.

- Add the chicken, skin side down. Cook 1 minute or until browned.
- Flip the chicken over and cook at low heat for 15 minutes.
- Remove the extra oil in the pan with a paper towel, then add the bell peppers and marinade juice.
- Cook until the marinade liquid is reduced to 1/2, then add the lemon juice.
- Transfer to a large platter and serve.



YAMASA. Japanese Tradition.

