

Yakitori



Try and enjoy the Japanese style grilled chicken.

Duration: 20 min

Ingredients

No.	Name	Quantity
1	Chicken thigh	7 pieces
2	Green onion	2 pieces
3	Cooking sake	a little
4	Soy sauce	1 tablespoon
5	Mirin	2 tablespoon
6	Shichimi	optional

Equipments

No.	Name
1	Bamboo skewer
2	Frying pan

Methods

No.	Image	Description
1	-	Skewer 4 pieces of chicken. Skewer chicken and green onions alternately.
2	-	Heat up a pan, place skewered chicken and cooked thoroughly on both sides until browned.
3	-	Pour sake, and cook with a lid. Once it's cooked through, take out to a tray.
4	-	Add soy sauce and mirin in a pan with gravy, and heat up.
5	-	Place the skewered chicken back in a pan once after the sauce has thickened, coat with the sauce.

Tips

No.	Description
1	Serve with shichimi togarashi or any spice as you like.

Recipe Details: <https://www.cooking-sun.com/recipes/yakitori/>