



# CHICKEN TERIYAKI

by Chef David Cocker

## **USING: REUVEN FULLY COOKED LOW SODIUM CHICKEN BREAST 90 g**

Prep & Cook Time: 45 minutes

Servings: 50

### **INGREDIENTS**

50 pcs (4,500 g) Reuven Fully Cooked Low Sodium Chicken Breast 90 g (Product Code 10827), thawed

#### Teriyaki Sauce

9 cups (2.25 L) prepared low sodium teriyaki glaze  
or 4 cups (1 L) soy sauce, low sodium

4 cups (1 L) water

2 1/2 cups (625 ml) rice vinegar

1 1/4 cups (310 ml) brown sugar

5 tbsp (75 ml) honey

1 tbsp (15 ml) ground ginger

4 cloves garlic, minced

1/4 cup (60 ml) corn starch

1/4 cup (60 ml) water

### **PREPARATION**

#### Teriyaki Sauce

In a saucepan add soy sauce, water, rice vinegar, brown sugar, honey, ginger and garlic. Cook over medium heat until simmering. Continue to simmer for 20 minutes until sugar is dissolved. In a bowl mix cornstarch and water to make a slurry. Add slurry to simmering liquid and stir to combine. Continue to simmer for 2-3 minutes until thick.

#### Assembly

Place Reuven Fully Cooked Low Sodium Chicken Breast 90 g in a hotel pan and top with sauce. Place a in preheated 350°F (177°C) oven for 8-10 minutes. Serve with rice and green beans.

