

# Teriyaki Chicken Tenders

## Ingredients

- 24 oz. chicken tenders
- 6 tablespoons soy sauce
- 1/4 cup sugar
- 2 tablespoons white wine vinegar
- 1 teaspoon cornstarch
- 2 scallion whites, thinly sliced
- 4 cloves garlic, minced
- 2 tablespoons minced ginger

## Instructions

- Heat a large drizzle of oil in a large pan over medium-high heat. Pat chicken dry with a paper towel. Add to pan and cook until browned but not cooked through, 2-4 minutes per side. Remove from pan and set aside.
- Heat a large drizzle of oil in same pan over medium-high heat. Whisk together soy sauce, sugar, white wine vinegar, and cornstarch in a small bowl.
- Put scallion whites, garlic, and ginger in pan and cook, tossing, until softened, 1-2 minutes. Stir in soy sauce mixture and bring to a simmer. Let thicken slightly, about 2 minutes.
- Add chicken to pan and toss to coat.
- Serve chicken over rice, with roasted vegetables on the side (carrots, broccoli, and green beans are great options!)