

# Ferraro's Cucina

## Chicken Yakitori

### Ingredients

- 2 **Chicken Breasts**
  - 3/4 cup **Jasmine Rice**
  - 7 oz **Zucchini**
  - 2 **Green Onions**
  - 3 tbsp **Soy/Mirin Sauce**
  - 1 clove **Fresh Garlic**
  - 1 oz **Fresh Ginger**
  - 1/2 tbsp **Cornstarch**
  - 1 tbsp **Black Sesame Seeds**
  - 2 oz **Edamame Beans**
  - 1 teaspoon **Sugar**
  - 1 1/2 tablespoons **Cooking Oil**
- Servings: **2**



### Preparation

- Wash and dry all produce, peel and mince garlic and ginger. Quarter zucchini lengthwise then slice into 1/4" thick triangles and thinly slice green onions.
- Heat a medium pot over medium heat. When hot, add the oil and zucchini and cook until tender. Set aside.
- Pat the chicken dry with a paper towel then cut into 1 inch pieces. Cook the chicken, stirring occasionally until golden brown 4 - 5 minutes.
- In a separate small bowl, mix the soya sauce, garlic, ginger, corn starch, sugar and water.
- Add the zucchini and edamame to the chicken, reduce heat to medium low and pour sauce over. Cook until sauce thickens, 2 to 3 minutes.
- Serve with rice or noodles and sprinkle with sesame seeds and green onions.

