

Chicken Teriyaki

Ingredients

- 4 cans of white chicken meat chunks
- 1 small green pepper
- 1 small red pepper
- 1 small onion
- 1 or 2 small carrots
- 1 small can of mushrooms, drained
- 1 medium can of pineapple chunks, drained
- 1 6-8 oz bottle of teriyaki sauce or teriyaki marinade
- Cooking oil
- Options: water chestnuts for crunch

Directions

Prep: Pre-cut vegetables and store in ziplock bags prior to the playa. If you prefer fresh chicken, dice meat and place in ziplock with marinade, and freeze.

Saute sliced vegetables in oil over medium-hot heat until onion starts to become transparent. Add chicken with juice, mushrooms, drained pineapple and water chestnuts.

Add teriyaki sauce to flavor and sauté until chicken is hot through and mixture is steaming. Stir as needed to avoid scorching. Serve on bed of rice.

Yield: Serves 6-8

Submitted by fauna