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Ingredients:

- 2 chicken breasts
- 2 tbsp [sake](#) (rice wine)
- 4 tbsp [soy sauce](#)
- 4 tbsp mirin (sweet rice wine)
- 2 tbsp sugar

How to make:

1. Cut chicken breasts into small chunks.
2. Mix other ingredients in a bowl.
3. Marinate the chicken chunks in the mixture for at least 30 minutes in the fridge.*
4. Heat a pan and pour in vegetable oil (2-3 tsp).
5. Place the chicken chunks in the pan and fry them on low heat.
6. Turn the chicken chunks over to fry both sides.
7. Stop the heat and add in the sauce that the chicken was marinated in.
8. Start the heat again and simmer on low heat until the sauce becomes thick.

* Marinate longer if you want a stronger taste. Add a little bit of grated ginger or chopped green onion after cooking, if you would like.

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