

AT HOME HIBACHI

Experience this delicious Japanese-style chicken dish in the comfort of your kitchen with this At Home Hibachi Chicken recipe! Flavorful chicken breast chunks served with colorful veggies and fluffy stir-fried rice with a rich mustard sauce! What a mouthful, huh? And a delicious one at that!

Ingredients

Chicken

- 1 lb chicken breasts cubed into bite-size pieces
- 1 Tablespoon sesame oil
- 1 Tablespoon soy sauce
- 2 teaspoons lemon juice
- 1 clove garlic
- $\frac{1}{2}$ teaspoon ginger powder

Mustard Sauce

- $\frac{2}{3}$ cup mayonnaise
- 1 Tablespoon dijon mustard
- 1 Tablespoon soy sauce
- 1 Tablespoon honey
- 2 teaspoons rice vinegar
- Splash of sriracha

Vegetables

- 1 Tablespoon olive oil
- 1 Tablespoon soy sauce
- 1 clove garlic
- 1 medium sweet onion sliced
- 1 medium zucchini chopped
- 1 cup mushrooms halved
- 1 handful bean sprouts
- 2 stalks green onions sliced

- 2 teaspoons sesame seeds

Rice

- 1 Tablespoon salted butter
- 1 clove garlic
- 2 cups cooked white rice
- 2 Tablespoons soy sauce
- Dash of salt
- Dash of black pepper

Instructions

- If you don't have rice ready, it is best to cook rice first. You can have the rest of the meal ready by the time you have cooked rice.
- Mix 1 tbsp sesame oil, 1 tbsp soy sauce, 2 tsp lemon juice, 1 clove of garlic, and $\frac{1}{2}$ tsp ginger powder in a large bowl. Stir in chicken to coat evenly.
- Heat a large frying pan to medium-high heat. Pour in the chicken mixture and cook chicken until golden brown- no pink visible. (about 10 minutes)
- While the chicken is cooking, you can make the dipping sauce. Put the mayonnaise, Dijon mustard, soy sauce, honey, rice vinegar, and a splash of sriracha into a small bowl and give it a good stir.
- When the chicken is fully cooked, remove it from the skillet and wipe the skillet out.
- Next we will create the vegetable mix. Stir together 1 tbsp oil, 1 tbsp soy sauce, garlic, onion, zucchini, mushrooms and bean sprouts. Sauté vegetables at medium high heat until they are tender but still firm. (This will take 5-10 minutes.) Remove the vegetables from the skillet. Stir in the green onions and 2 tsp sesame seeds.
- Heat a large skillet to medium heat. Add 1 tbsp butter and allow it to melt. Then add garlic and stir fry this for 15 to 20 seconds. Add the cooked rice and soy sauce

to the garlic butter. Add salt and pepper to taste. Cook until fully heated through.

- Serve the cooked chicken, sautéed vegetables, and fried rice with the mustard sauce on the side.