

## Simple Savory Soy-Ginger Garlic Chicken

6-8 boneless thinly sliced skinless boneless chicken breast - for thicker chicken breast, cook about 5 minutes per side

For the marinade:

1/3 cup (75 ml) soy sauce

2 teaspoons chopped garlic

2 teaspoons chopped ginger

2 tablespoons dark brown sugar

2-3 teaspoons honey

3 tablespoons white wine

2 tablespoons oil

Directions:

Place all marinade items in a bowl and stir well. Submerge chicken breast in marinade (chicken gives up some liquid of its own and it will be covered, no worries). Marinate chicken **at least** half an hour preferably an hour-2 hours covered in the fridge. Take a skillet and heat the oil. Remove the chicken from the fridge and take out of the marinade **BUT DO NOT THROW IT OUT!!!!** You will boil it afterwards and use as a sauce. Cook the chicken breast 2-3 minutes on each side (for thicker chicken breasts it will take longer, maybe five minutes per side) but don't crowd the pan. Cut one cooked one in half to make sure it's done and to gauge timing. No worries, since you will be serving them sliced). When all is done place in a baking pan or container and set aside. Pour the marinade into the pan and bring to the boil, then lower and cook on medium for 5 minutes (it should bubble gently). It will reduce somewhat. Then pour over chicken in pan/container. Serve sliced hot over rice or even better serve cold sliced over shredded lettuce with cherry tomatoes for garnish. Spoon hot marinade over rice or cold marinade over lettuce.