

Chicken teriyaki with pineapple

Ingredients

- 500g of chicken leg cut into strips
- **150g Teriyaki Sauce (Art. 55405)**
- **8g Gallina Seasoning (Art. 40022)**
- 80ml of water
- 2 spring onions cut into thin slices
- 100g of fresh pineapples, diced
- White roasted sesame
- Black sesame
- A little sunflower oil

Cooking instructions

1. Season the chicken with Gallina Seasoning.
2. Place the chicken in a pan with sunflower oil to give it colour on both sides.
3. Add the pineapple, the Teriyaki Sauce and the water. Leave to simmer for about 5 minutes.
4. Add spring onion and sesame and serve.