



# Slow Cooker Chicken Teriyaki

## Ingredients:

1 1/2 lbs chicken breast  
2 cloves (2 tsp) garlic, minced  
1/2 cup honey (or brown sugar)  
2/3 cup soy sauce  
1/4 cup rice wine vinegar  
1/2 cup chicken stock  
1 tsp sesame oil  
1/2 tbsp fresh ginger, finely minced  
white or brown rice, cooked  
green onions, for garnish  
sesame seeds, for garnish

## Directions:

In a small bowl, mix garlic, soy sauce, honey, rice wine vinegar (you can substitute white wine vinegar here), chicken stock, sesame oil and ginger until well combined.

Place chicken breast in the bottom of your slow cooker, and pour sauce over the top. Cook on low for 6 hours. Remove lid and cook for 30 more minutes.

Serve with white or brown rice and your favorite veggie. Garnish with green onions and sesame seeds.