**Sesame Chicken**

Ingredients:

**Sauce**

* ¼ cup soy sauce
* 2 TBSP water
* 1 TBSP sesame oil
* 3 TBSP brown sugar
* 1 TBSP rice vinegar
* 1 tsp grated fresh ginger
* 2 cloves minced garlic
* 1 TBSP sesame seeds
* 1/2 TBSP corn starch

**Chicken**

* 1 large egg
* 2 TBSP corn starch
* Salt
* Pepper
* 1 lb. boneless, skinless chicken thighs, cut into large bite size chunks
* 2 TBSP cooking oil

Instructions:

* **Sauce**: Mix all ingredients together.
* In a large bowl, whisk together the **egg**, **corn starch**, and a pinch of **salt** and **pepper**. Toss the **chicken** in the mixture.
* Add the **cooking oil** to a large skillet and heat it over medium flame. Wait until the skillet is very hot, swirling to ensure the oil coats the entire surface.
* Add **chicken** in a single layer. Don’t touch! Wait until golden brown on the bottom.
* Carefully flip the chicken, breaking up the pieces into smaller clumps as you flip. Continue to cook the chicken until golden brown on the other side. Refrain from stirring to avoid breaking the egg coating.
* Once the chicken is cooked through and golden brown on all sides, pour the **sauce** over top. Toss the chicken to coat in the sauce.
* As the sauce comes up to a simmer, it will begin to thicken. Continually stir the chicken in the sauce until sauce has thickened, then turn off the heat.

Serving suggestion: Serve the chicken over a bed of rice and sprinkle the sliced green onions over top. Bon appetit!