



Skillet Chicken Bulgogi

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

This bulgogi chicken is a quick and easy but very tasty meal. You can substitute the chicken with beef or pork for variety. My wife and I absolutely love this recipe and it only takes 30 minutes with very few dirty dishes. Serve over rice.

Ingredients

- - ¼ cup chopped onion - 5 tablespoons soy sauce - 2 ½ tablespoons brown sugar - 2 tablespoons minced garlic - 2 tablespoons sesame oil - 1 tablespoon sesame seeds - ½ teaspoon cayenne - salt and ground black pepper to taste - 1 pound skinless
- boneless chicken breasts
- cut into thin strips

Instructions

1. Whisk onion
2. soy sauce
3. brown sugar
4. garlic
5. sesame oil
6. sesame seeds
7. cayenne pepper
8. salt
9. and black pepper together in a bowl until marinade is smooth. Cook and stir chicken and marinade together in a large skillet over medium-high heat until chicken is cooked through
10. about 15 minutes. Dotdash Meredith Food Studios Cook's Note You can substitute peanut oil for the sesame oil if desired. Add vegetables if you wish; I normally use carrot straws and sliced mushrooms. For a little more bite
11. I use a peppercorn medley grinder instead of black pepper.