

CopyCat Benihana Spicy Hibachi Chicken

Ingredients

2 tablespoons Vegetable Oil divided use
6 tablespoons Soy Sauce divided use
4 tablespoons Butter divided use
1 teaspoon Cayenne Pepper
Salt and freshly ground Black Pepper to taste
2 boneless, skinless Chicken Breasts cut into 1/2 inch strips
1 large Onion chopped or sliced into rings
2 Zucchini chopped or sliced
2 teaspoons freshly squeezed Lemon Juice
3 teaspoons Sesame Seeds
Cooked White Rice to serve

Directions

Chicken:

Pour 1 tablespoon oil onto a large skillet. Place over medium low heat.

Add 1 tablespoon soy sauce, 1 tablespoon butter, cayenne pepper, and a dash each of salt and pepper.

When oil is hot and shimmering, add prepared chicken. Cook, stirring, until the chicken is done. Remove from heat, set aside and keep warm.

Vegetables (May be done that the same time as the chicken if you have the room, skillets and skills.)

In a separate large skillet, add 1 tablespoon oil. Place over medium low heat.

Add prepared onion and zucchini.

Add 2 tablespoons of soy sauce, 1 tablespoon of butter and salt and pepper, to taste.

Sauté for about 10 minutes until onions and zucchini is tender.

To Serve:

Pour the lemon juice over chicken.

Sprinkle sesame seeds over chicken.

Add vegetables to chicken. Stir to mix.

Serve over rice.