

# Spicy Teriyaki Chicken and Mushroom Flatbread

Recipe By Chanie Nayman



Cooking and Prep:  55  
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Serves:  8

Contains:    

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah,  
Sukkot

Source: Family Table by  
Mishpacha Magazine

I love when an appetizer has a form on the plate since it looks so neat that way, but I really don't love storing those kinds of appetizers in the freezer because they take up so much space! Here's the best of both worlds: freeze it (yes, it freezes well) as a sauce, but spoon it over a flatbread for plating. If you just said "genius" in your head, I wouldn't disagree!

## Ingredients (11)

### Main ingredients

- 3 tablespoons canola oil
- 1 extra-large or 2 medium onions, chopped
- 2 cloves garlic, crushed, or 2 cubes [Gefen Frozen Garlic](#)
- 1 teaspoon salt
- 1/2 teaspoon pepper

- 2 dark meat chicken cutlets (approximately 1/2 pound total), cut into tiny pieces, about the size of a dime
  - 1 (8-ounce) container button mushrooms, sliced
  - 1/2 cup spicy teriyaki sauce (see note)
  - 1 yellow pepper, sliced
  - flatbreads, for serving
  - 1–2 tablespoons sesame seeds, toasted, for serving
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## Start Cooking

### To Prepare

1. Heat oil in a frying pan over medium heat.
2. Saute onion and garlic in seasonings until onion is golden, approximately 20 minutes.
3. Add chicken and mushrooms, and saute another 15 to 20 minutes.
4. Add teriyaki sauce. Allow to simmer for about 10 minutes over medium-low heat.
5. Add yellow pepper, and simmer another three minutes.
6. Remove from heat. Serve over flatbread, with a sprinkle of toasted sesame seeds.

### Note:

For homemade spicy teriyaki, combine the following: 1/4 cup soy sauce, 1 tablespoon sriracha, 1 tablespoon sesame oil, 1 tablespoon honey, 1 teaspoon cornstarch dissolved in 2 teaspoons water, 1/2 teaspoon salt, 1/2 teaspoon garlic powder, and 1/8 teaspoon pepper.

### Tip:

For an alternative serving option, bake puff pastry squares in muffin cups until golden. Serve sauce in a pastry cup.