

# Slow-grilled chicken leg with dill sauce

Total time **220 mins** 15 mins preparation time 35 mins cooking time 170 mins marinating time

Nutritional facts (per portion):  
**1,465 kJ / 350 kcal**

Fat: **20 g** Protein: **30 g**  
Carbohydrates: **10 g**

## INGREDIENTS

2 portion(s)

<b>2</b>	chicken legs
<b>150 ml</b>	buttermilk
<b>2</b>	garlic cloves, chopped
<b>1 tsp</b>	smoked paprika powder
<b>2 tbsp</b>	<a href="#">Kikkoman Spicy Chili Sauce for Kimchi</a>
<b>2 tbsp</b>	<a href="#">Kikkoman Naturally Brewed Soy Sauce</a>
<b>1 tbsp</b>	olive oil
<b>120 g</b>	Greek yoghurt
<b>1 tbsp</b>	chopped fresh dill
<b>1 tsp</b>	lemon juice
<b>2 tsp</b>	<a href="#">Kikkoman Naturally Brewed Soy Sauce</a>
<b>10 g</b>	fresh dill, for garnish

## PREPARATION

### Step 1

**2** chicken legs - **150 ml** buttermilk - **2** garlic cloves, chopped - **1 tsp** smoked paprika powder - **2 tbsp** [Kikkoman Spicy Chili Sauce for Kimchi](#) - **2 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **1 tbsp** olive oil

Mix the buttermilk, chopped garlic, paprika powder, Kikkoman Kimchi Chili Sauce and Kikkoman Soy Sauce in a bowl. Add the chicken legs, ensuring they are completely coated. Cover and leave to marinate for at least 2 hours or overnight for the best results. Preheat the grill or barbecue to medium heat. Remove the chicken from the marinade and let the excess drip off. Brush the chicken with the olive oil.

Place the chicken legs on the grill and cook for 30-40 minutes, turning occasionally, until the core temperature reaches 75 °C and the skin is crispy and charred.

### Step 2

**120 g** Greek yoghurt - **1 tbsp** chopped fresh dill - **1 tsp** lemon juice - **1 tsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **10 g** fresh dill, for garnish

Combine the Greek yoghurt, chopped dill, lemon juice and Kikkoman Soy Sauce in a small bowl. Mix well and season to taste.

Once the chicken is cooked through, remove it from the grill and let it stand for a few minutes. Serve the grilled chicken legs with a dollop of dill sauce and garnish with the fresh dill.