KIKKOMAN

BBQ Chicken Drumsticks

Total time **90 mins** **15 mins** preparation time **45 mins** marinating time **30 mins** cooking time

Nutritional facts (per portion):
4,496 kJ / 1,124 kcal

Fat: **58 g** Protein: **105 g**
Carbohydrates: **41 g**

INGREDIENTS

2 portion(s)

4	chicken drumsticks
3 tbsp	olive oil
125 ml	natural thick yogurt
6 tbsp	Kikkoman Teriyaki Marinade
2 tbsp	apple vinegar
3	cloves garlic
3	cm fresh ginger
2 tbsp	Tabasco sauce to taste
0.5 tsp	curry powder
1 tbsp	brown sugar (or honey)

Herby Lime Yogurt Dressing

250 ml	natural thick yogurt
1 tsp	honey
1 tbsp	lime juice
1 tbsp	lime zest
0.5 bunch	fresh coriander
	Few leaves fresh basil

PREPARATION

Step 1

Mix the marinade ingredients in a bowl: yogurt, vinegar, teriyaki marinade, brown sugar, grated ginger, Tabasco, curry powder and olive oil. Mix everything thoroughly.

Step 2

Crush the garlic using the garlic press and add to the marinade.

Step 3

Place the chicken into the marinade and put aside for marinating.

Step 4

For the dressing, mix yogurt with lime juice and lime zest. Add chopped basil and coriander followed by the honey. Mix thoroughly and put aside.

Step 5

Remove the marinade excess from the chicken and bbq or grill on a medium preheated surface for about 15 minutes on each side, flipping the chicken over from time to time.

Step 6

Serve with the yogurt dressing.