KIKKOMAN

BBQ melon sticks with feta and mint

Total time **15 mins** **10 mins** preparation time **5 mins** cooking time

INGREDIENTS

3 portion(s)

400 g	watermelon, peeled
1 tbsp	vegetable oil
4 tbsp	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
1 tbsp	pine nuts
75 g	feta cheese
2	sprigs mint
Also:	
6	wide wooden skewers or popsicle sticks

PREPARATION

Step 1

400 g watermelon, peeled
Cut six 2 cm thick slices off the watermelon—they should look a bit like popsicles. Pat dry with kitchen paper.

Step 2

1 tbsp vegetable oil - **4 tbsp** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
Lightly oil a griddle pan or grill. Briefly grill the watermelon slices over a high heat on both sides, then brush them with the Kikkoman Teriyaki BBQ-Sauce Honey and turn them over. Repeat a few times until the watermelon is nicely glazed.

Step 3

1 tbsp pine nuts - **75 g** feta cheese - **2** sprigs mint
Roast the pine nuts in a small dry pan until light brown, then chop. Crumble the feta cheese and chop the mint.

Step 4

1 tbsp pine nuts, roasted - **125 g** feta cheese, crumbled - **3** sprigs mint, chopped - **6** wide wooden skewers or popsicle sticks
Skewer the watermelon pieces and sprinkle with the feta cheese, pine nuts and mint.