

# 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

**6** wide wooden skewers or popsicle sticks

Skewer the watermelon pieces and sprinkle with the feta cheese, pine nuts and mint.