KIKKOMAN

Chicken with soy-lemon ponzu & capers

Total time **35 mins** **10 mins** preparation time **25 mins** cooking time

INGREDIENTS

2 portion(s)

450 g	boneless, skinless chicken thighs
100 g	red onion
2	garlic cloves
20 ml	rapeseed oil
20 g	capers
70 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
300 ml	chicken stock
20 g	butter
	A few parsley leaves
	Black pepper to taste

PREPARATION

Step 1

450 g boneless, skinless chicken thighs - **100 g** red onion - **2** garlic cloves - **20 ml** rapeseed oil - Black pepper to taste

Cut the chicken into large bite-sized pieces and season with the pepper. Slice the onion and chop the garlic. Heat the rapeseed oil in a pot, sauté the onion and garlic until softened, then add the chicken and brown lightly all over.

Step 2

70 ml Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **300 ml** chicken stock - **20 g** capers

When the chicken is browned, add the capers, Kikkoman Ponzu Lemon and chicken stock. Cook over the fire for 20–25 minutes until the sauce has slightly reduced.

Step 3

20 g butter - A few parsley leaves

Stir in the butter until melted. Serve sprinkled with the parsley leaves.