KIKKOMAN

Chicken with spring onion ponzu yuzu sauce

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

INGREDIENTS

2 portion(s)

300 g	chicken breast
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	potato starch or cornflour
4 tbsp	cooking oil

Ponzu yuzu sauce:

1	spring onion
6 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu
2 tsp	Kikkoman Toasted Sesame Oil
1 tsp	sugar

Topping:

Some lettuce, baby spinach or coriander
Finely shredded chilli

PREPARATION

Step 1

1 small spring onion - **6 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **2 tsp** Kikkoman Toasted Sesame Oil - **1 tsp** sugar - **0.5 tsp** grated ginger
Wash and chop the spring onion, peel and grate the ginger. Then mix all the ingredients for the ponzu yuzu sauce together.

Step 2

300 g chicken breast - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **4 tbsp** potato starch or cornflour - **4 tbsp** cooking oil
Cut the chicken breast into bite-sized pieces (3-4 cm cubes), season with Kikkoman Soy Sauce and coat evenly with potato starch or cornflour. Fry in oil for about 5 minutes until cooked through. Cover for the last 3 minutes.

Step 3

The ponzu yuzu sauce prepared in step 1 - Lettuce, baby spinach or coriander - Finely shredded Chilli
Serve the chicken on a plate and pour the ponzu yuzu sauce from step 1 over it. Garnish with lettuce, baby spinach or coriander and finely shredded chillies as preferred.