

Easy Japanese Mixed Yakitori Recipe

Total time **40 mins** 20 mins preparation time 20 mins cooking time

INGREDIENTS

6 portion(s)

150 g	minced chicken
1	egg yolk
2 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tbsp	sesame oil
1 tbsp	flour
9	green asparagus
6	slices bacon
4	boneless chicken thighs
4	spring onions
Tare:	
6 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
6 tbsp	mirin
3 tbsp	sake
3 tbsp	water
3 tsp	cane sugar
Dip:	
1	egg yolk
	<u>Kikkoman Naturally Brewed Soy Sauce</u>

PREPARATION

Step 1

Mix minced chicken with egg yolk, soy sauce, flour and sesame oil. Leave to rest for 10 minutes before making 6 balls which are put on skewers and shaped into ovals.

Step 2

Cut each asparagus in 4 pieces. Cut each slice of bacon in 6 pieces and wrap them around the asparagus. Put 6 pieces on each skewer.

Step 3

Remove the skin from the chicken and cut the meat into smaller pieces. Cut spring onions in pieces of each 3 cm. Make skewers with both pieces of chicken and spring onion and other skewers with only chicken and chicken skin.

Step 4

Mix the ingredients for tare in a pan and quickly bring it to the boil.

Step 5

Season all skewers with salt. Grill them over charcoal or on a grill pan until the meat is done. Then brush with tare for seasoning. Put an egg yolk in a small bowl and add soy sauce and serve the yakitori with this.