KIKKOMAN

Grilled Chicken Skewers with Teriyaki BBQ Sauce with Honey

Total time **145 mins** **120 mins** marinating time **10 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

8	Chicken thighs, skinless & boneless
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
100 ml	Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste

Garnish

0.5 bunch	spring onion, sliced

PREPARATION

Step 1

Soak wooden skewers in water for 10 minutes.

Step 2

8 Chicken thighs, skinless & boneless
Slice chicken thighs into 1cm strips.

Step 3

2 tbsp Kikkoman Naturally Brewed Soy Sauce **100 ml** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
Marinate with Teriyaki BBQ Sauce with Honey and a touch of Kikkoman Soy Sauce, for at least 2 hours.

Step 4

100 ml Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
Skewer chicken thighs, trim edges of the skewers.

Step 5

100 ml Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
Light the BBQ or grill and allow it to get very hot. Grill the chicken over high heat for 2–3 minutes on each side to char, then move to a lower heat and cook for a further 6–8 minutes, turning and glazing with extra Teriyaki BBQ Sauce with Honey until cooked through.

Step 6

0.5 bunch spring onion, sliced
Serve immediately, garnished with spring onion.