

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.