KIKKOMAN

Japanese style teriyaki chicken skewers

Total time **25 mins** **20 mins** preparation time **5 mins** cooking time

INGREDIENTS

4 portion(s)

Chicken sticks:

450 g	boneless, skinned chicken breasts or thighs
4 tbsp	Kikkoman Teriyaki Marinade
1	red chilli, deseeded and finely chopped
1 cm	piece fresh ginger, peeled and grated

Cucumber salad:

0.5	cucumber
1 tsp	salt
2	large carrots, peeled
1 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
2 tbsp	rice vinegar
1 tsp	sugar
2 tsp	sesame seeds

PREPARATION

Step 1

For the chicken sticks, cut the chicken into thin strips and thread on to skewers. Place in a shallow dish.

Step 2

Mix together the teriyaki marinade, half the chopped chilli and ginger and spoon over the chicken. Cover with cling film and refrigerate for 2 hours or longer.

Step 3

For the salad, shave the cucumber and carrots into long strips with a vegetable peeler. Whisk together the less salt soy sauce, rice vinegar and sugar and pour over.

Step 4

Grill the chicken sticks for about 3 minutes on each side or until cooked through. Sprinkle the cucumber salad with the sesame seeds and reserved chilli and serve with the hot chicken.