

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.