KIKKOMAN

Minced meat tortilla skewers with fruity salad

Total time **21 mins** **15 mins** preparation time **6 mins** cooking time

Nutritional facts (per portion):
2,820 kJ / 670 kcal

Fat: **43 g** Protein: **45 g**
Carbohydrates: **25 g**

INGREDIENTS

6 portion(s)

1 kg	minced beef or pork
60 ml	Kikkoman Teriyaki Marinade
1	onion, finely chopped
3	garlic cloves, peeled and crushed
1 bunch	fresh parsley, chopped
1 tsp	sweet paprika
	Black pepper, to taste
6	tortillas
Salad:	
1	cucumber, sliced
200 g	cherry tomatoes, halved
1	small red onion, sliced into rings
3 tbsp	peach jam
	Juice of ½ fresh orange
1	garlic clove
1 pinch	of salt

PREPARATION

Step 1

1 kg minced beef or pork - **60 ml** Kikkoman Teriyaki Marinade - **1** onion, finely chopped - **3** garlic cloves, peeled and crushed - **1 bunch** fresh parsley, chopped - **1 tsp** sweet paprika - Black pepper, to taste

In a bowl, knead the minced meat, chopped onion, crushed garlic, parsley, paprika, black pepper and the Kikkoman Teriyaki Marinade thoroughly by hand.

Step 2

6 tortillas

Spread a thin layer of the seasoned meat over each tortilla, roll into a log and cut into rounds. Thread the rounds onto skewers to form mini kebabs. Grill on each side for 4–6 minutes until golden and cooked through.

Step 3

1 cucumber, sliced - **200 g** cherry tomatoes, halved - **1** small red onion, thinly sliced into rings - **3 tbsp** peach jam - Juice of ½ fresh orange - **1** garlic clove - **1 pinch** of salt

Peel and crush the garlic clove and mix well in a small bowl with the peach jam, orange juice and a pinch of salt. Toss the dressing with the salad vegetables and serve in a bowl beside the skewers on a plate.