KIKKOMAN

Ponzu-marinated mushroom & leek skewers

Total time **45 mins** **25 mins** preparation time **20 mins** cooking time

Nutritional facts (per portion):
470 kJ / 112 kcal

Fat: **1 g** Protein: **8 g**
Carbohydrates: **21 g**

INGREDIENTS

2 portion(s)

500 g	mushrooms (e.g. oyster, button or shimeji mushrooms)
1	small leek
75 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1	sprig of fresh rosemary
1 tsp	honey
3	garlic cloves
1 pinch	of pepper
1 tsp	togarashi spice

PREPARATION

Step 1

500 g mushrooms (e.g. oyster, button or shimeji mushrooms) - **1** small leek - **75 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **1** sprig of fresh rosemary - **1 tsp** honey - **3** garlic cloves - **1 pinch** of pepper
Cut the mushrooms into strips or tear them into smaller pieces. Place in a bowl. Cut the leek into 5-6 cm pieces. Cut the thicker parts in half.
Chop the garlic and rosemary.
Add the Kikkoman Lemon Ponzu, honey, garlic and rosemary to the mushrooms and season with the black pepper.

Step 2

Thread the mushrooms and leeks onto skewers, alternating them. Reserve the remaining marinade for later use.

Step 3

1 tsp togarashi spice
Sprinkle the skewers with the togarashi spice, then grill or barbecue over a high heat or an open flame until evenly browned on both sides. While grilling, brush with the remaining marinade.