KIKKOMAN

Spicy BBQ Chicken Wings

Total time **215 mins** **10 mins** preparation time **180 mins** marinating time **25 mins** cooking time

Nutritional facts (per portion):
3,612 kJ / 864 kcal

Fat: **49.3 g** Protein: **49.5 g**
Carbohydrates: **49.5 g**

INGREDIENTS

4 portion(s)

2 kg	chicken wings
	Salt
For the marinade:	
1	organic lime
1	garlic clove
6 tbsp	Kikkoman Naturally Brewed Sweet Soy Sauce
2 tbsp	sesame oil
2 tbsp	olive oil
	Freshly ground pepper
	Paprika (mild)
	Chilli powder
For the vegetable couscous and chilli yoghurt:	
200 g	couscous
2	small sprigs of rosemary
1	aubergine
1	courgette
300 g	cherry tomatoes
1	onion
3.5 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
3 tbsp	olive oil
	Freshly ground pepper
250 g	natural yoghurt
3 tbsp	tomato ketchup
	Chilli powder
1.5 tbsp	Kikkoman Naturally Brewed Soy Sauce

PREPARATION

Step 1

Cook the chicken wings in a pan of boiling salted water for approx. 20 minutes. Drain and allow to cool a little. Prepare the marinade by washing the lime under hot water, then patting it dry. Grate off some of the zest, cut the lime in half and squeeze out the juice. Peel and finely chop the garlic. In a bowl, stir together the lime zest and juice, soy sauce, sesame oil and olive oil, garlic, pepper, paprika and chilli powder. Brush the chicken wings with the marinade and put in the fridge for around 2 or 3 hours until you're ready to start the barbecue.

Step 2

Prepare the couscous according to the package instructions. Wash the rosemary. Wash the aubergine, courgette and tomatoes. Trim the ends off the aubergine and courgette and dice the flesh. Peel the onion and cut into strips. Mix together the Teriyaki sauce, oil and pepper and add the aubergine, courgette, tomatoes, onion and rosemary, tossing to coat.

Step 3

To prepare the dip, mix the yoghurt and ketchup together and season to taste with chilli powder and soy sauce.

Step 4

Cook the chicken wings on the barbecue for

approx. 10-20 minutes and the vegetables for approx. 10-15 minutes (closing the lid, if your barbecue has one). Arrange the couscous and vegetables attractively on a platter and garnish with the chilli yoghurt. Serve alongside the chicken wings.

Step 5