

# Sticky BBQ chicken breast in orange, chilli, honey and soy marinade

Total time **150 mins** 10 mins preparation time **120 mins** marinating time **30 mins** cooking time

## INGREDIENTS

4 portion(s)

- 4** chicken breasts
- 2** chilli peppers, deseeded and thinly sliced
- 3** oranges (2 juiced and 1 sliced)
- 3 tbsp** honey
- 3 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#)
- 1 tsp** paprika

## PREPARATION

### Step 1

Squeeze the juice of 2 oranges into a pan and heat. Add the chilli and reduce  $\frac{2}{3}$  of the liquid.

### Step 2

Mix honey with Kikkoman soy sauce and paprika and add to the orange-chilli mixture. Remove from heat and leave to get cold.

### Step 3

Put the chicken in the marinade and let them steep for about 2 hours in the fridge. Grill or barbecue the marinated chicken, continuing to brush on more marinade as it cooks.

### Step 4

Arrange the finished chicken breast on plates and garnish with orange slices.