

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 $\frac{1}{2}$ 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.