KIKKOMAN

# 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)**

| | |
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| **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 ⅔ 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.