KIKKOMAN

Teriyaki chicken with peanut crunch and nori wrap

Total time **55 mins** **30 mins** preparation time **25 mins** cooking time

INGREDIENTS

4 portion(s)

4	chicken breast fillets
100 ml	Kikkoman Teriyaki Marinade
100 g	crushed peanuts
2	leaves nori seaweed
	Mix of green salad leaves
4	thick slices of bread
	Oil for frying

PREPARATION

Step 1

Place the chicken fillets in teriyaki marinate for at least 30 mins. Roll the fillets in crushed peanuts. Halve the nori seaweed leaves and twist a strip around each one.

Step 2

Shallow fry the fillets for 6-7 mins on each side over medium heat. Cut the fillets into slices and serve with young salad leaves and warm bread.