

# Teriyaki-marinated tofu skewers with sesame oil and peanut butter

Total time **150 mins** 15 mins preparation time 15 mins cooking time 120 mins marinating time

Nutritional facts (per portion):  
**2884 kJ / 690 kcal**

Fat: **47 g** Protein: **39 g**  
Carbohydrates: **27 g**

## INGREDIENTS

2 portion(s)

**400 g** firm tofu  
**1 tbsp** peanut butter  
**1 tsp** [Kikkoman Toasted Sesame Oil](#)  
**1 tbsp** [Kikkoman Spicy Chili Sauce for Kimchi](#)  
**80 ml** [Kikkoman Teriyaki Marinade](#)  
**50 ml** [Kikkoman Mirin-Style Sweet Seasoning](#)  
**1 tbsp** gochujang  
**1 tsp** fresh grated ginger  
**1 tsp** brown sugar  
**0.5 bunch** spring onions or thick chives

**Sauce:**  
**4 tbsp** mayonnaise  
**2 tbsp** peanut butter  
**1 tbsp** lime juice  
**1 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#)  
**1** chilli (optional)

**To serve:**  
**2 tbsp** roasted sesame seeds

## PREPARATION

### Step 1

**400 g** firm tofu - **1 tbsp** peanut butter - **1 tsp** [Kikkoman Toasted Sesame Oil](#) - **1 tbsp** [Kikkoman Spicy Chili Sauce for Kimchi](#) - **80 ml** [Kikkoman Teriyaki Marinade](#) - **50 ml** [Kikkoman Mirin-Style Sweet Seasoning](#) - **1 tbsp** gochujang - **1 tsp** fresh grated ginger - **1 tsp** brown sugar - **0.5 bunch** spring onions or thick chives

Cut the tofu into 2 cm cubes. Mix the peanut butter, Kikkoman Sesame Oil, Kikkoman Kimchi Chili Sauce, Kikkoman Teriyaki Marinade, Kikkoman Mirin-Style Sweet Seasoning, gochujang paste, ginger and sugar in a bowl. Chop the spring onions and add half to the marinade. Add the tofu to the marinade and mix thoroughly. Refrigerate for at least 2 hours.

### Step 2

**4 tbsp** mayonnaise - **2 tbsp** peanut butter - **1 tbsp** lime juice - **1 tbsp** [Kikkoman Naturally Brewed Soy Sauce](#) - **1** chilli (optional)

Mix the mayonnaise, peanut butter, lime juice, Kikkoman soy sauce and chopped chilli (optional).

### Step 3

**2 tbsp** roasted sesame seeds

Thread the marinated tofu onto barbecue skewers. Cook on both sides on a hot grill or barbecue until the tofu is brown and slightly crispy.

Serve sprinkled with the roasted sesame seeds, remaining spring onions and peanut mayonnaise.