

# 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)

<b>400 g</b>	firm tofu
<b>1 tbsp</b>	peanut butter
<b>1 tsp</b>	Kikkoman Toasted Sesame Oil
<b>1 tbsp</b>	Kikkoman Spicy Chili Sauce for Kimchi
<b>80 ml</b>	Kikkoman Teriyaki Marinade
<b>50 ml</b>	Kikkoman Mirin-Style Sweet Seasoning
<b>1 tbsp</b>	gochujang
<b>1 tsp</b>	fresh grated ginger
<b>1 tsp</b>	brown sugar
<b>0.5 bunch</b>	spring onions or thick chives
<b>Sauce:</b>	
<b>4 tbsp</b>	mayonnaise
<b>2 tbsp</b>	peanut butter
<b>1 tbsp</b>	lime juice
<b>1 tbsp</b>	Kikkoman Naturally Brewed Soy Sauce
<b>1</b>	chilli (optional)
<b>To serve:</b>	
<b>2 tbsp</b>	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.