KIKKOMAN

Teriyaki & paprika chicken breast baked with cherry tomatoes

Total time **110 mins** **10 mins** preparation time **40 mins** cooking time **60 mins** marinating time

Nutritional facts (per portion):
2,336 kJ / 558 kcal

Fat: **14.7 g** Protein: **49.9 g**
Carbohydrates: **55.3 g**

INGREDIENTS

2 portion(s)

2 tbsp	lemon juice
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
2 tbsp	olive oil
0.33 tsp	sweet paprika powder
0.33 tsp	hot paprika powder
2	small chicken breasts (approximately 360 g)
2 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic
300 g	cherry tomatoes
120 g	barley groats (pearl barley or hulled barley)

PREPARATION

Step 1

2 tbsp lemon juice - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** olive oil - **0.33 tsp** sweet paprika powder - **0.33 tsp** hot paprika powder - **2** small chicken breasts (approximately 360 g)
In a bowl, mix lemon juice, Kikkoman soy sauce, 1 tbsp of olive oil, hot paprika, and sweet paprika. Add the chicken breasts and mix (so that the marinade covers the meat entirely). Put it in the refrigerator for 1 hour.

Step 2

1 tbsp olive oil
Preheat the oven to 180 degrees Celsius (or 170 degrees Celsius with convection oven). Grease the bottom of a baking dish with 1 tbsp of olive oil and place the chicken breasts in it, cover with a lid or foil. Put it in the preheated oven and bake for 30 minutes.

Step 3

2 tbsp Kikkoman Teriyaki Wok Sauce with Roasted Garlic - **300 g** cherry tomatoes
After this time, remove the lid, pour Teriyaki Sauce with Roasted Garlic over the chicken breasts and place cherry tomatoes alongside. Bake for an additional 10 minutes (without the cover).

Step 4

120 g barley groats (pearl barley or hulled barley)
In the meantime, cook the barley groats in salted water (according to the instructions on the packaging).

Step 5

Transfer to plates and serve.