

Teriyaki prawn and scallop skewers recipe

Total time **50 mins** 10 mins preparation time **30 mins** marinating time **10 mins** cooking time

INGREDIENTS

4 portion(s)

- 6 tbsp** Kikkoman Teriyaki Marinade
- 8** fresh scallops, shelled and coral removed
- 8** raw king prawns, peeled
- 4** spring onions, cut into 5cm lengths

PREPARATION

Step 1

Light a BBQ or preheat the grill to its highest setting. Place the scallops and prawns in a bowl and cover with 2tbsp of the teriyaki marinade. Leave to marinate in the fridge for about 30 minutes. Meanwhile soak 4 wooden skewers in water, to prevent them burning.

Step 2

Thread the scallops and prawns onto skewers, alternating with the spring onion. Brush on more marinade then place on the barbecue or under the grill, turning once, until cooked. Finally, using a clean brush, brush with the remaining teriyaki for a glossy finish.