

Vegan Teriyaki Sausage Skewers recipe

Total time **45 mins** 15 mins preparation time 30 mins cooking time

INGREDIENTS

6 portion(s)

For the glaze:

2 tsp cornflour

2 tsp water

100 ml Kikkoman Teriyaki
Marinade

50 ml maple syrup

For the skewers:

4 chunky vegan sausages

2 ready to eat corn on the
cobs

2 courgettes

2 red peppers

16 chestnut mushrooms

12 cherry tomatoes
(optional)

To serve:

Rice

Green salad

You'll need:

6 metal skewers

PREPARATION

Step 1

Preheat the oven to 180C or get barbecue ready

Step 2

Prepare the skewers - Cut the sausages, corn on the cob, and courgettes into 1 inch pieces. Halve, core and cut the peppers into 1 inch piece. Push the prepared vegetables, mushrooms and tomatoes on to the skewers and set them over a lasagne dish

Step 3

Prepare the glaze - Mix the cornflour and water together in a small bowl. Add the Kikkoman Teriyaki Marinade and maple syrup to the saucepan and simmer over medium heat for 3-4 minutes until it starts to thicken. Add the cornflour mix to the pan, turn the heat down and stir until the sauce reaches the consistency of a loose syrup. Transfer the glaze to a bowl and leave to set to the thickness of maple syrup

Step 4

Dress and cook the skewers - Brush the glaze over the skewers making sure everything is well covered (saving a little for glazing). Put the lasagne dish in the oven and roast for 20 minutes (or cook them on a barbecue). Brush with the remaining glaze.

Step 5

To serve - Prepare your rice and plate it up. Place

the skewers on the rice, dress with green salad and
serve immediately