KIKKOMAN

Rigatoni with Korean BBQ chicken

Total time **25 mins** **5 mins** preparation time **20 mins** cooking time

INGREDIENTS

10 portion(s)

For the chicken:

750 g	boneless, skinless chicken legs, diced
10 g	salt
150 ml	sunflower oil

For the vegetable sauce:

15 g	garlic cloves, sliced
700 g	black bean paste
300 ml	Kikkoman Naturally Brewed Soy Sauce
100 g	gochujang paste
10 g	smoked paprika powder
660 g	pak choi, roughly chopped
780 g	sweet red peppers, cut into finely sliced strips

For the pasta:

750 g	rigatoni

To serve:

30 g	lime juice
70 g	spring onions, finely sliced
30 ml	Kikkoman Toasted Sesame Oil

PREPARATION

Step 1

Cook the rigatoni for 12 minutes according to the packet instructions.

Step 2

Meanwhile, season the chicken cubes with the salt and set aside for approx. 2 minutes. Heat a heavy-based pan, add the sunflower oil and sear the chicken for about 2 minutes.

Step 3

Add the garlic and fry for approx. 1 minute. Add the black bean paste, Kikkoman Soy Sauce, gochujang paste and smoked paprika powder. Cook for a further 3 minutes.

Step 4

Add the pak choi and red peppers to the pan and cook for approx. 2 minutes. Stir in the cooked rigatoni and cook for a further minute.

Step 5

Serve the pasta on deep plates with the lime juice, sliced spring onion and Kikkoman Sesame Oil.