

Air fryer BBQ chicken tortilla skewers

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

Nutritional facts (per portion):
3,360 kJ / 803 kcal

Fat: **50 g** Protein: **44 g**
Carbohydrates: **58 g**

INGREDIENTS

2 portion(s)

Tortilla Skewers:

300 g minced chicken breast
70 g red pepper, diced
50 g red onion, diced
1.5 tbsp parsley, chopped
1 tsp sweet smoked paprika
2 tsp sriracha sauce
2 tbsp Kikkoman Naturally Brewed Less Salt Soy Sauce
1 tbsp Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
3 wheat tortillas
4 tbsp Kikkoman Teriyaki BBQ Sauce Korean Style

Coleslaw:

300 g red cabbage
70 g carrot
50 g onion
2 tbsp mayonnaise
2 tbsp milk
1 tsp honey
1 tsp Kikkoman Seasoning for Sushi Rice (300ml)
0.5 tsp freshly ground black pepper
1.5 tbsp Kikkoman Naturally Brewed Less Salt Soy Sauce

Mustard-Soy Sauce:

2 tbsp mayonnaise
1 tbsp honey mustard

PREPARATION

Step 1

300 g minced chicken breast - **70 g** red pepper, diced - **50 g** red onion, diced - **1.5 tbsp** parsley, chopped - **1 tsp** sweet smoked paprika - **2 tsp** sriracha sauce - **2 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce **1 tbsp** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste **3** wheat tortillas - **4 tbsp** Kikkoman Teriyaki BBQ Sauce Korean Style
Add the pepper, onion, parsley, smoked paprika, sriracha, Kikkoman Soy Sauce and Kikkoman Teriyaki BBQ Sauce Honey to the minced chicken. Mix until well combined. Trim the round edges off the tortillas to form squares. Spread a portion of the chicken mixture onto each tortilla, stack them and cut into 9 squares. Thread onto skewers and brush with 2 tbsp of Kikkoman Teriyaki BBQ Sauce Korean Style. Air fry at 180 °C for 15 minutes, turning and brushing with the sauce several times during cooking. Brush with the remaining sauce once more 2 minutes before the end of cooking.

Step 2

300 g red cabbage - **70 g** carrot - **50 g** onion - **2 tbsp** mayonnaise - **2 tbsp** milk - **1 tsp** honey - **1 tsp** Kikkoman Seasoning for Sushi Rice (300ml) **0.5 tsp** freshly ground black pepper - **1.5 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce
Finely slice the cabbage (ideally using a mandoline), grate the carrot and finely dice the onion. In a large bowl, combine the mayonnaise, milk, honey, Kikkoman Seasoning for Sushi Rice, pepper and Kikkoman Soy Sauce. Add the vegetables and mix well.

Step 3

1 tsp honey
2 tsp lemon juice
1 tbsp Kikkoman Naturally
Brewed Less Salt Soy
Sauce

Additionally:

2 tsp white sesame seeds

2 tbsp mayonnaise - **1 tbsp** honey mustard - **1 tsp**
honey - **2 tsp** lemon juice - **1 tbsp** Kikkoman
Naturally Brewed Less Salt Soy Sauce - **2 tsp** white
sesame seeds

In a bowl, mix the mayonnaise, honey mustard,
honey, lemon juice and Kikkoman Soy Sauce.
Sprinkle the skewers with the sesame seeds and
serve with the coleslaw and mustard-soy sauce.