KIKKOMAN

Bacon marinated in teriyaki & miso

Total time **80 mins** **20 mins** preparation time **30 mins** cooking time **30 mins** marinating time

Nutritional facts (per portion):
7,222 kJ / 1,726 kcal

Fat: **66 g** Protein: **25 g**
Carbohydrates: **150 g**

INGREDIENTS

2 portion(s)

500 g	raw bacon slices
90 ml	Kikkoman Teriyaki Marinade
1 tbsp	miso paste
4 tbsp	pineapple juice
4 tbsp	mirin wine
Salsa:	
1 tbsp	Kikkoman Teriyaki Marinade
300 g	pineapple
1	habanero pepper
50 g	fresh coriander
0.5	small cucumber
1	small red onion
0.25 tsp	cumin
2 tbsp	lime juice
2 tbsp	olive oil
1 pinch	of salt
1 pinch	of pepper
4 tbsp	Kikkoman Teriyaki Wok Sauce with Roasted Garlic

PREPARATION

Step 1

500 g raw bacon slices - **90 ml** Kikkoman Teriyaki Marinade - **1 tbsp** miso paste - **4 tbsp** pineapple juice - **4 tbsp** mirin wine
Prick the bacon with a fork. Mix the miso with the Kikkoman Teriyaki Marinade, pineapple juice and mirin wine. Combine the bacon with the marinade. Leave to marinate for at least 30 minutes.

Step 2

1 tbsp Kikkoman Teriyaki Marinade - **300 g** pineapple
Cut the pineapple into pieces. Coat with the Kikkoman Teriyaki Marinade and cook briefly on a very hot grill. Peel and cut the grilled pineapple into cubes.

Step 3

1 small red onion - **0.5** small cucumber - **1** habanero pepper - **50 g** fresh coriander - **2 tbsp** lime juice - **2 tbsp** olive oil - **0.25 tsp** cumin - **1 pinch** of salt - **1 pinch** of pepper - **4 tbsp** Kikkoman Teriyaki Wok Sauce with Roasted Garlic
Finely chop the onions and place in a bowl. Cut the cucumber into small cubes. Chop the habanero pepper and coriander. Mix all the ingredients in a bowl and add the grilled pineapple. Stir in the lime juice, olive oil and cumin. Season with the salt and pepper.
Cook the bacon on a preheated grill for 15-20 minutes and brush it with the Kikkoman Teriyaki Sauce with Garlic.
Serve the bacon with the salsa.