

# Chicken with soy-lemon ponzu & capers

Total time **35 mins** 10 mins preparation time 25 mins cooking time

## INGREDIENTS

2 portion(s)

<b>450 g</b>	boneless, skinless chicken thighs
<b>100 g</b>	red onion
<b>2</b>	garlic cloves
<b>20 ml</b>	rapeseed oil
<b>20 g</b>	capers
<b>70 ml</b>	<u>Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon</u>
<b>300 ml</b>	chicken stock
<b>20 g</b>	butter
	A few parsley leaves
	Black pepper to taste

## PREPARATION

### Step 1

**450 g** boneless, skinless chicken thighs - **100 g** red onion - **2** garlic cloves - **20 ml** rapeseed oil - Black pepper to taste

Cut the chicken into large bite-sized pieces and season with the pepper. Slice the onion and chop the garlic. Heat the rapeseed oil in a pot, sauté the onion and garlic until softened, then add the chicken and brown lightly all over.

### Step 2

**70 ml** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **300 ml** chicken stock - **20 g** capers  
When the chicken is browned, add the capers, Kikkoman Ponzu Lemon and chicken stock. Cook over the fire for 20–25 minutes until the sauce has slightly reduced.

### Step 3

**20 g** butter - A few parsley leaves  
Stir in the butter until melted. Serve sprinkled with the parsley leaves.