KIKKOMAN

Chicken with spring-onion ponzu yuzu sauce

Total time **15 mins** **5 mins** preparation time **10 mins** cooking time

INGREDIENTS

2 portion(s)

300 g	chicken breast
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
4 tbsp	potato starch
4 tbsp	cooking oil
Ponzu yuzu sauce:	
1	spring onion
6 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu
2 tsp	Kikkoman Toasted Sesame Oil
1 tsp	sugar
Topping:	
	Some lettuce, baby spinach or coriander Chilli threads
0.5 tsp	grated ginger

PREPARATION

Step 1

1 small spring onion - **6 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Yuzu - **2 tsp** Kikkoman Toasted Sesame Oil - **1 tsp** sugar - **0.5 tsp** grated ginger

Wash and chop the spring onion, peel and grate the ginger. Then mix all the ingredients for the ponzu yuzu sauce together.

Step 2

300 g chicken breast - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **4 tbsp** potato starch - **4 tbsp** cooking oil

Cut the chicken breast into bite-sized pieces (3-4 cm cubes), season with Kikkoman Soy Sauce and coat evenly with potato starch. Fry in oil for about 5 minutes until cooked through. Cover for the last 3 minutes.

Step 3

The ponzu yuzu sauce prepared in step 1 - Lettuce, baby spinach or coriander - Chilli threads

Serve the chicken on a plate and pour the ponzu yuzu sauce from step 1 over it. Garnish with lettuce, baby spinach or coriander and string chillies as preferred.