

Crispy peanut butter chicken thighs

Total time **60 mins** 15 mins preparation time 45 mins cooking time

INGREDIENTS

2 portion(s)

4	chicken thighs, with or without bone (500–600 g in total)
4 tbsp	vegetable oil
75 g	crunchy peanut butter
6 tbsp	<u>Kikkoman Teriyaki Wok Sauce with Toasted Sesame</u>
4 tbsp	<u>Kikkoman Panko - Japanese style crispy bread crumbs</u>
2	red onions
1	small red pepper
1	small yellow pepper
250 g	broccoli florets

PREPARATION

Step 1

4 chicken thighs, with or without bone (500–600 g in total) - **2 tbsp** vegetable oil

Fry the chicken thighs skin-side down in a wok with a dash of oil over a medium heat for 20 minutes. Turn and fry for another 5 minutes.

Step 2

75 g crunchy peanut butter - **6 tbsp** Kikkoman Teriyaki Wok Sauce with Toasted Sesame **4 tbsp** Kikkoman Panko - Japanese style crispy bread crumbs

Preheat the oven to 220°C (fan grill). Mix the peanut butter and the Kikkoman Teriyaki Sauce with Sesame. Place the chicken legs in an ovenproof dish, brush with the teriyaki-peanut mixture and sprinkle with the Kikkoman Panko. Drizzle the fat from the wok over the breadcrumbs.

Step 3

2 red onions - **1** small red pepper - **1** small yellow pepper

Peel the onions and cut them into wedges so that the root base holds the onion pieces together. Cut the red pepper into 3 cm pieces.

Step 4

2 tbsp vegetable oil - **250 g** broccoli florets - **4 tbsp** Kikkoman Teriyaki Wok Sauce with Toasted Sesame

Add the onions and peppers to the wok with 2 tbsp of vegetable oil and fry over a medium heat for 5 minutes. Add the broccoli and cook for another 5 minutes. Glaze briefly with the Kikkoman Teriyaki Sauce with Sesame.

Step 5

While the vegetables are frying, place the chicken thighs on the second shelf from the top of the oven and cook until golden brown. This takes 4 to 6 minutes depending on your oven. Keep a close eye on them - once the crumbs start to brown, they can burn quickly! Serve the chicken with the vegetables.