

Grilled teriyaki chicken skewers

Total time **95 mins** Preparation time **20 mins** cooking time **15 mins** marinating time **60 mins**

INGREDIENTS

2 portion(s)

300 g	boneless chicken (see tip)
6 tbsp	<u>Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste</u>
400 g	cucumber, peeled
1	mild red chilli, cut into rings (or 1 mild chilli pepper)
2	sprigs of mint, leaves picked
2 tbsp	<u>Kikkoman Seasoning for Sushi Rice (125ml)</u>
3 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
2 tbsp	<u>Kikkoman Toasted Sesame Oil</u>
1	lime, cut into 8 wedges
3	spring onions, cut into rings
1 tbsp	toasted sesame seeds
Also:	skewers

PREPARATION

Step 1

300 g boneless chicken (see tip) - **3 tbsp** Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste
Cut the chicken into 2 cm cubes. Marinate in the Kikkoman Teriyaki BBQ-Sauce Honey for at least 1 hour.

Step 2

400 g cucumber, peeled - **1** mild red chilli, cut into rings (or 1 mild chilli pepper) - **2** sprigs of mint, leaves picked - **2 tbsp** Kikkoman Seasoning for Sushi Rice (125ml) **3 tbsp** Kikkoman Naturally Brewed Soy Sauce **2 tbsp** Kikkoman Toasted Sesame Oil
Quarter the cucumber lengthwise and remove the seeds. Cut the quarters into slices at an angle. Marinate with the chilli, mint, Kikkoman Seasoning for Sushi Rice, Kikkoman Soy Sauce and Kikkoman Sesame Oil.

Step 3

Also:

3 tbsp Kikkoman Teriyaki BBQ Sauce with Honey & Smoky Taste - skewers
Thread the chicken onto the skewers and cook over a medium heat on the grill or in a griddle pan for about 12 minutes, turning regularly. Brush with the Kikkoman Teriyaki BBQ-Sauce Honey and grill for a further 3 minutes, brushing occasionally.

Step 4

1 lime, cut into 8 wedges - **3** spring onions, cut into rings - **1 tbsp** toasted sesame seeds
Serve the grilled teriyaki chicken skewers with the cucumber salad and lime wedges, then sprinkle with the spring onions and sesame seeds.