

Hoisin chicken

INGREDIENTS

4 portion(s)

Hoisin Chicken:

- 1** chicken
- 150 ml** hoisin sauce
- 50 ml** Kikkoman Naturally Brewed Soy Sauce
- 2** cloves garlic
- 1 tbsp** sesame oil

Broccoli with Miso dressing:

- 1** broccoli
- Pea sprouts
- 2 tbsp** brown miso paste
- 2 tbsp** lime juice
- 2 tbsp** Kikkoman Naturally Brewed Soy Sauce
- 2 tbsp** olive oil
- Freshly ground black pepper

Cabbage Salad:

- 0.25** red pointed cabbage
- 1** broccoli stalk
- 2** carrots
- 5 tbsp** finely chopped fresh coriander
- 50 g** peanuts
- 2 tbsp** olive oil
- 2 tbsp** lime juice
- 2 tbsp** Kikkoman Naturally Brewed Soy Sauce
- Rice noodles

PREPARATION

Step 1

Preheat the oven to 180°C.

Step 2

Place the chicken on a cutting board with the breast side down. Cut out the backbone of press down the chicken so it looks like a butterfly shape. Place the chicken in a baking tray. Mix hoisin sauce, soy sauce, finely grated garlic, and sesame oil. Brush the chicken with half of the marinade and roast in the oven for 30 minutes. Brush the rest of the marinade onto the chicken and turn up the heat to 200°C and roast for another 15 minutes. Take out the chicken and leave uncovered for 15 minutes before cutting it into pieces before serving.

Step 3

Cut broccoli florets (save the stalk for later) and cook them for 2-3 minutes in lightly salted water. Take out the broccoli and put them on a plate. Mix the ingredients for the miso dressing and drizzle some of it over the broccoli and garnish with pea sprouts.

Step 4

Finely slice the pointed cabbage. Peel the broccoli stalk and cut it thinly on a mandolin slicer. Cut the carrots in thin sticks (julienne). Mix the vegetables with peanuts, coriander, oil, lime juice and soy sauce and serve right away. If the vegetables are prepared in advanced don't add the wet ingredients until last minute.

Step 5

Serve the chicken with rice noodles and the vegetable side dishes.