KIKKOMAN

Sweetcorn duo: teriyaki & soy butter ribs

Total time **40 mins** **25 mins** preparation time **15 mins** cooking time

Nutritional facts (per portion):
1,666 kJ / 396 kcal

Fat: **14 g** Protein: **66.8 g**
Carbohydrates: **54 g**

INGREDIENTS

4 portion(s)

4	pre-cooked corn on the cobs
2	crushed cloves of garlic
1 cm	finely chopped ginger
2 tbsp	Kikkoman Teriyaki Marinade
1 tsp	maple syrup
0.5 tsp	smoked paprika powder
2 tbsp	Kikkoman Naturally Brewed Soy Sauce
0.5 tsp	lemon juice
20 g	melted butter
1	red chilli pepper in rings
20 g	chopped salted almonds
1 tbsp	freshly chopped coriander
1 tbsp	mayonnaise
1 tsp	roasted sesame seeds
0.5	chopped nori sheet
1 tbsp	freshly chopped parsley

PREPARATION

Step 1

Teriyaki marinade:

Soy sauce and butter marinade:

4 pre-cooked corn on the cobs - **1** crushed clove of garlic - **1 cm** finely chopped ginger - **2 tbsp** Kikkoman Teriyaki Marinade - **1 tsp** maple syrup - **0.5 tsp** smoked paprika powder - **1** crushed clove of garlic - **2 tbsp** Kikkoman Naturally Brewed Soy Sauce - **0.5 tsp** lemon juice - **20 g** melted butter
Quarter the sweetcorn cobs lengthwise. For the teriyaki marinade, mix the garlic with the ginger, Kikkoman Teriyaki Marinade, maple syrup and paprika powder. For the soy sauce and butter marinade, mix the remaining ingredients together.

Step 2

Preheat the oven to 200 °C. Spread the sweetcorn ribs on a baking tray lined with baking paper, coat one half with the teriyaki marinade and the other half with the soy sauce and butter marinade. Bake for 10-15 minutes.

Step 3

1 red chilli pepper in rings - **20 g** chopped salted almonds - **1 tbsp** freshly chopped coriander - **1 tbsp** mayonnaise - **1 tsp** roasted sesame seeds - **0.5** chopped nori sheet - **1 tbsp** freshly chopped parsley
Sprinkle the chilli, almonds and coriander over the cooled teriyaki sweetcorn ribs. Garnish the cooled soy sauce and butter sweetcorn ribs with mayonnaise, then sprinkle with the remaining ingredients. Wrap up the sweetcorn ribs to take away.