KIKKOMAN

Teriyaki-glazed Meatballs with Toasted Sesame Dressing

Total time **30 mins** **15 mins** preparation time **15 mins** cooking time

INGREDIENTS

4 portion(s)

400 g	ground chicken
1 tbsp	breadcrumbs
1	egg
1 tsp	grated ginger
1 tbsp	Kikkoman Naturally Brewed Soy Sauce
1 tbsp	oil
Dressing:	
4 tbsp	Kikkoman Teriyaki Sauce with Toasted Sesame
	Lime
	Spring onion
	Sesame seeds

PREPARATION

Step 1

Soak the skewers in water for about 15 minutes.

Step 2

400 g ground chicken - **1 tbsp** breadcrumbs - **1** egg - **1 tsp** grated ginger - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** oil
Meanwhile, mix all the ingredients for the meatball mixture, form meatballs, and fry them until golden.

Step 3

4 tbsp Kikkoman Teriyaki Sauce with Toasted Sesame
Add the Teriyaki Sauce with Toasted Sesame and let it caramelize.

Step 4

Lime - Spring onion - Sesame seeds
Place the meatballs on skewers and drizzle with a little more Teriyaki Sauce with Toasted Sesame. Serve with lime wedges, chopped spring onion and a sprinkle of sesame seeds.