




### Product Spotlight: Ramen Marinade


The marinade sauce used in this dish is made locally by The Ugly Mug Broth Kitchen! It has delicate Japanese flavours of sweet mirin and soy, perfect for adding a boost of flavour to this dish.

 THE UGLY MUG  
BROTH KITCHEN

## Yakitori Chicken Skewers with Sweet Potato Chips

Chicken thighs coated in ramen marinade from The Ugly Mug, cooked yakitori style and served with fresh crunchy coleslaw and sweet potato chips.

 35 minutes

 2 servings

 Chicken

30 December 2022

### Spice it up!

*To spice up the marinade add white pepper, dried chilli flakes, some Japanese Shichi-mi tōgarash, or Japanese or English hot mustard.*

Per serve: **PROTEIN** 38g **TOTAL FAT** 12g **CARBOHYDRATES** 52g

## FROM YOUR BOX

GINGER	20g
RAMEN MARINADE	50g
CHICKEN THIGH FILLETS	300g
SWEET POTATO	400g
SPRING ONIONS	1 bunch
RED CAPSICUM	1
COLESLAW	1 bag (250g)

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, white wine vinegar, skewers (optional)

## KEY UTENSILS

BBQ (or griddle pan), oven tray

## NOTES

Using skewers is optional; you can BBQ the chicken, capsicum and spring onions and you will still get the desired flavour. If you are using wooden skewers soak them in water to help prevent them from burning.



### 1. MARINATE THE CHICKEN

Set oven to 220°C.

Grate ginger. Add to a bowl along with ramen marinade.

Dice chicken (see notes) and add to a bowl along with 3 tsp prepared marinade.

Toss to combine.



### 4. BBQ THE SKEWERS

Heat a BBQ over medium-high heat with **oil**. Add skewers and cook, turning, for 8-10 minutes until chicken is cooked through.



### 2. ROAST THE WEDGES

Cut sweet potatoes into wedges. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 20-25 minutes until golden and tender.



### 5. TOSS THE COLESLAW

Toss coleslaw and reserved spring onion green tops in a large bowl with **2 tsp olive oil, 2 tsp vinegar, salt and pepper**.



### 3. MAKE THE SKEWERS

Cut spring onions into 3cm pieces (reserve some green tops for step 5) and cut capsicum into even sized pieces. Thread onto **skewers** with chicken.



### 6. FINISH AND SERVE

Divide wedges, skewers and coleslaw among plates. Serve with remaining ramen marinade for dipping.

**How did the cooking go?** We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

