



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.



Yakitori Chicken Skewers

with Sweet Potato Chips

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

Spice it up!

To spice up the marinade add white pepper, dried chilli flakes, some togarashi or Japanese or English hot mustard.



35 minutes



2 servings



Chicken

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
4/6 Person:	39g	11g	34g

FROM YOUR BOX

GINGER	1 piece
RAMEN MARINADE	50g
DICED CHICKEN BREAST	300g
SWEET POTATOES	400g
SPRING ONIONS	1 bunch
RED CAPSICUM	1
COLESLAW	250g

FROM YOUR PANTRY

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

KEY UTENSILS

BBQ (or griddle pan), oven tray

NOTES

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** (use to taste). Add to a bowl along with **ramen marinade**.

Combine **chicken** with **1 tbsp prepared marinade** in a bowl.



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.



3. MAKE THE SKEWERS

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



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.



5. TOSS THE COLESLAW

Toss **coleslaw** and reserved **spring onion green tops** in a large bowl with **1 tbsp olive oil, 1 tbsp vinegar, salt and pepper**.



6. FINISH AND SERVE

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



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