



### 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



4/6 servings



Chicken

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 39g     | 10g       | 35g           |

## FROM YOUR BOX

|                      | 4 PERSON | 6 PERSON    |
|----------------------|----------|-------------|
| GINGER               | 1 piece  | 1 piece     |
| RAMEN MARINADE       | 100g     | 100g + 50g  |
| DICED CHICKEN BREAST | 600g     | 600g + 300g |
| SWEET POTATOES       | 800g     | 1.2kg       |
| SPRING ONIONS        | 1 bunch  | 2 bunches   |
| RED CAPSICUM         | 1        | 2           |
| COLESLAW             | 1 bag    | 1 bag       |

## 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. For a quicker meal you can BBQ diced chicken and veggies without threading on skewers.



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### 1. MARINATE THE CHICKEN

Set oven to 220°C.

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

Combine **chicken** with **1 1/2 tbsp prepared marinade** in a bowl.

6P – use 2 tbsp prepared marinade.



### 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 **1 tbsp olive oil, 1 tbsp 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 evenly sized pieces. Thread onto **skewers** with **chicken**.



### 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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