



**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 servings



Chicken

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	Og	Og	Og

FROM YOUR BOX

GINGER	20g
RAMEN MARINADE	100g
DICED CHICKEN BREAST	300g
SWEET POTATOES	800g
SPRING ONIONS	1 bunch
RED CAPSICUM	1
COLESLAW	1 bag (500g)

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. Add to a bowl along with ramen marinade.

Combine chicken with 1 1/2 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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