



**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 |
|------------|---------|-----------|---------------|
|            | 38g     | 16g       | 115g          |

## FROM YOUR BOX

|                      |         |
|----------------------|---------|
| GINGER               | 1 piece |
| RAMEN MARINADE       | 100g    |
| DICED CHICKEN BREAST | 300g    |
| SWEET POTATOES       | 800g    |
| SPRING ONIONS        | 1 bunch |
| RED CAPSICUM         | 1       |
| COLESLAW             | 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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