



Consejo del chef

Plate over a bed of rice, put some skewers on the top and decorate with the green part of laminated spring onion, chilis cut into slices too, and with sesame seeds.

Raciones para 2

500 gr Chicken thighs

150 ml Orange juice

100 gr Teriyaki sauce

2 Tablespoons of honey

1 Tablespoon of sesame oil

200 gr Basmati rice

Water

Salt

10 gr Fresh ginger

1/2 Lemon

The green part of a spring onion

Roasted sesame seeds

Sweet or spicy chili

- 1** To cook the chicken: dice the thighs and prepare the skewers.
- 2** In a bowl, mix the rest of the ingredients and place them in a large food container or similar. Put the skewers inside and marinate for a whole night.
- 3** To cook the rest of the dish: wash the basmati rice and cook as indicated on the package with salted water, the laminated ginger and half lemon. Strain and set aside.
- 4** Heat the teppanyaki with a bit of oil and sear the skewers for both sides. Brush them with some sauce and cook again until the chicken is juicy.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/brochetas-de-pollo-teriyaki/>

