



YAKITORI CHICKEN

DIFFICULTY

1/5

PREP TIME

45'

COOK TIME

15'

SERVES

1-2

INGREDIENTS

2 chicken legs and thighs
1 garlic clove
1 bunch of cilantro

1 cup of soy sauce
3/4 cups of organic sugar
1/2 cup of sake or mirin wine

Salt and pepper
to taste

PREPARATION

- First, we need to debone our chicken. For that, we need to follow the bone with a sharp knife and carefully peel the meat out of it. Be aware of the cartilages in the joints those will not cook properly and be very tough.
- Once the chicken is deboned, we will chop it in cubes roughly the same shape for even cooking, and throwing it in a bowl with the rest of the ingredients roughly chopped.
- After letting it marinate for at least half an hour, we will skewer the chicken in our previously soaked skewers and putting it over high heat or near the flames on the grill and flipping constantly for around 15 minutes or until the chicken is caramelized and cooked all the way through.
- Plate them with some greens under them, so they absorb the juices and you create the best salad



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