

Brown Chicken Skewer



Contain : 

Spiciness :  MILD

Serves : 



Prep Time : 10mins

Cooking Time : 20mins



Ingredients :

- 400g boneless chicken breast, halves-cut into cubes
- 1 red capsicum, cut into wedges-halves
- 1 green capsicum, cut into wedges-halves
- 1 yellow onion, cut into wedges
- 2 tbsp (30g) Soy Asahi Grill Brown Marinade Sauce, to marinate
- 1 tbsp (15g) Soy Asahi Grill Brown Marinade Sauce, to glaze

Instructions :

1. Marinate chicken with Soy Asahi Grill Brown Marinade Sauce for at least 2 hours (the longer the better) in the refrigerator.
2. Preheat a grill to high.
3. Thread chicken and vegetables alternatively on bamboo skewer.
4. Lightly oil the grill grate before placing skewer on grill. Turn and glaze skewer frequently.
5. Cook for 12 – 15 minutes to desired doneness and ingredients slightly charred.



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