



Chicken Skewers with Nori and Pickled Ginger



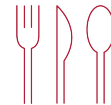
DIFFICULTY: EASY



PREPARATION TIME: 15
MINS PLUS MARINATING
TIME



COOKING TIME: 14 MINS



SERVES: 24 PIECES

Ingredients

- 12 chicken tenderloins
- 2 tbsps soy sauce
- 2 tsps miso paste
- 1 clove garlic, finely chopped
- 3 sheets nori
- Sesame seeds
- Sriracha mayonnaise for serving
- [Pickled ginger](#) for serving

Method

Cut the chicken tenderloins in half width ways. Combine the soy sauce, miso paste and garlic in a bowl and mix well. Add the chicken pieces and stir to coat with the marinade. Cover and refrigerate for 2 hours or over night if possible.

Cut the nori squares in half, then cut each half into strips approximately 10cm by 4cm.

Preheat the oven on CircoRoasting to 200°C and line the universal tray with baking paper. Wrap a strip of nori around each piece of chicken and place onto the prepared tray, leaving some room in between each piece. Lightly spray the chicken with olive oil and sprinkle with sesame seeds. Cook on shelf position 4 for 13 to 14 minutes or until the chicken is cooked.

Insert a skewer into each chicken piece and serve with Sriracha mayonnaise and pickled ginger.

Notes

If VarioSteam is available, add Medium steam during cooking.