



Grilled Tare Chicken Chashu

INGREDIENTS

- 2 Chicken Thigh (skin off)
- 35ml Soy Sauce
- 11ml Kombu Tsuyu



Serves: 2



Prep Time: 15 min



Cooking Time: 10 min

METHOD

1. Cut each chicken thigh in half and place into a small container.
2. in a small prep bowl, place soy sauce and Kombu Tsuyu. Mix well to combine.
3. Pour marinated over chicken and massage into the chicken. Set aside to marinate for at least 20 mins.
4. Meanwhile slowly heat a grill pan / BBQ grill plate.
5. Once the grill is hot, drain the chicken and cook on the grill, to achieve a delicious smokeness and until chicken is cooked through.

Special Notes: Chicken can marinated overnight in the fridge for a stronger flavour.



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