

กินดี มีสุข



Black Pepper Teriyaki Chicken

Ingredients

- Chicken Leg Boneless Skinless 350 g
- Crushed Black Pepper 1/2 Tsp.
- Takumi Aji® Teriyaki Sauce 1 Tbsp.
- Salt 1/3 Tsp.

Cooking Method

1. Put together chicken leg boneless skinless, Takumi Aji® Teriyaki Sauce, salt and crushed black pepper"
2. Knead the ingredients for about 5 minutes.
3. Store in sealed container and let it rest in the fridge for at least 30 minutes. This will add in the flavor before preparing to serve.

Tips

- Keep an eye on the meat while kneading as it absorbs the liquid. The meat should be ready when it starts to get dry.
- After marination, it should be consumed by 2 days if kept at 1-5°C temperature. For longer preservation period, keep in frozen temperature.

Our Products



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