

Teriyaki-marinated tofu skewers with sesame oil and peanut butter

Total time **150 mins** 15 mins preparation time 15 mins cooking time 120 mins marinating time

Nutritional facts (per portion):
2884 kJ / 690 kcal

Fat: **47 g** Protein: **39 g**
Carbohydrates: **27 g**

INGREDIENTS

2 portion(s)

400 g firm tofu
1 tbsp peanut butter
1 tsp Kikkoman Toasted Sesame Oil
1 tbsp Kikkoman Spicy Chili Sauce for Kimchi
80 ml Kikkoman Teriyaki Marinade
50 ml Kikkoman Mirin-Style Sweet Cooking Seasoning
1 tbsp gochujang
1 tsp fresh grated ginger
1 tsp brown sugar
0.5 bunch of spring onions or thick chives

Sauce:
4 tbsp mayonnaise
2 tbsp peanut butter
1 tbsp lime juice
1 tbsp Kikkoman Naturally Brewed Soy Sauce
1 chilli (optional)

To serve:
2 tbsp roasted sesame seeds

PREPARATION

Step 1

400 g firm tofu - **1 tbsp** peanut butter - **1 tsp** Kikkoman Toasted Sesame Oil - **1 tbsp** Kikkoman Spicy Chili Sauce for Kimchi - **80 ml** Kikkoman Teriyaki Marinade - **50 ml** Kikkoman Mirin-Style Sweet Cooking Seasoning - **1 tbsp** gochujang - **1 tsp** fresh grated ginger - **1 tsp** brown sugar - **0.5 bunch** of spring onions or thick chives
Cut the tofu into 2 cm cubes. Mix the peanut butter, Kikkoman Sesame Oil, Kikkoman Kimchi Chili Sauce, Kikkoman Teriyaki Marinade, Kikkoman Mirin-Style Sweet Seasoning, gochujang paste, ginger and sugar in a bowl. Chop the spring onions and add half to the marinade. Add the tofu to the marinade and mix thoroughly. Refrigerate for at least 2 hours.

Step 2

4 tbsp mayonnaise - **2 tbsp** peanut butter - **1 tbsp** lime juice - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1** chilli (optional)
Mix the mayonnaise, peanut butter, lime juice, Kikkoman soy sauce and chopped chilli (optional).

Step 3

2 tbsp roasted sesame seeds
Thread the marinated tofu onto barbecue skewers. Cook on both sides on a hot grill or barbecue until the tofu is brown and slightly crispy.

Serve sprinkled with the roasted sesame seeds, remaining spring onions and peanut mayonnaise.