

ASIAN-STYLE GRILLED YAKITORI WITH VEGAN FILET PIECES

INGREDIENTS

 4 SERVINGS

 45 MIN

 INTERMEDIATE

3 packs Garden Gourmet Filet Pieces
2 cucumbers
1 onion
100 g pickled ginger
50 g pea shoots
3 garlic cloves
1 cm of fresh ginger
50 ml low salt soy sauce
2 tbsp mirin (sweet rice wine)
25 ml sesame oil
1 tbsp black sesame seeds
12 small grill sticks

These Yakitori sticks with Garden Gourmet Vegan Filet Pieces, inspired by Japanese street food, are delicious for dinner, but also great as tapas!

PREPARATION

1. Soak grill sticks in water and marinate the filet pieces

Get your small grill sticks and soak them in water for at least an hour. While the sticks are soaking, make the marinade by finely chopping the garlic and ginger and mixing this with the soy sauce, mirin and 50 ml of water. Add the Filet Pieces to the marinade and make sure all pieces are covered. Let this marinate for about 30 minutes and drain the liquid afterwards.

2. Make cucumber salad

Peel the cucumbers, cut them lengthwise and roughly cut them into 2 cm pieces. Peel and cut the onions into small dices and wash the onion twice with cold water. Let this drain and mix it with the cucumber and pickled ginger to make a salad.

3. Fire up the grill for the yakitori sticks

Add the sesame oil to the drained Filet Pieces and mix it so everything is covered. Put the Filet Pieces on the grill sticks, and grill them on a hot grill for about 1 minute on both sides. Brush the yakitori sticks with the ready-made yakitori sauce while they are still on the grill, flip them and brush the other side as well. Quickly take them off afterwards, as you don't want the sauce to burn.

4. Make them shine with sauce, garnish, and enjoy!

Brush the yakitori sticks with some extra sauce to give some extra shine and flavor and garnish it by sprinkling them with pea shoots and sesame seeds. Serve the cucumber salad on the side.

CULINARY TIP

side salad

You can also make the cucumber salad with beetroot, daikon or carrots.

serving suggestion

Serve the sticks with steamed rice.

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