



BLACK PEPPER TERIYAKI CHICKEN

Cabbage Slaw, Spring Onion, Sesame

(Serves 2) MODERATE ★★★☆ TIME: 50mins



INGREDIENTS

Boneless Chicken Thigh	2 pcs
Teriyaki Sauce Premix	200gm
Black Pepper, coarse	10gm
Round Cabbage, shredded	100gm
Aquaponics Salad	80gm
Ice Water	
Wafu Dressing	50ml
Spring Onion, sliced	1 sprig
Sesame Seeds	5gm

METHOD

1. Preheat oven to 200°C.
2. Marinate chicken with teriyaki premix and black pepper. Set aside in fridge for 30 minutes.
3. Thinly shred cabbage and soak in ice water. Drain well and mix with salad.
4. Drain excess liquid from chicken and bake in oven for 8 minutes.
5. Transfer cooked chicken to a plate and garnish with spring onion and sesame seeds. Serve salad with wafu dressing on the side.

*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW
RECIPES AND
IMAGES ONLINE!

