

Gluten Free Chicken Nibbles with Spinach and Peanut Sauce



Serves 4-6

Peanut Sauce

1 cup roasted, unsalted peanuts
3 tablespoons Kikkoman Gluten Free Soy Sauce
¼ cup mirin

Chicken and Spinach

1kg free range chicken nibbles
4 tablespoons ginger juice made by finely
grating ginger and squeezing out the juice
4 tablespoons Kikkoman Gluten Free Soy Sauce
4 tablespoons mirin
2 tablespoons vegetable oil
4 handfuls washed spinach leaves with the stalks on
hot steamed rice for 4-6



Peanut Sauce

Pound or grind the peanuts until smooth and stir in the soy sauce and mirin. Thin with a little water if needed.

Chicken and Spinach

Preheat the oven to 200°C. Put the chicken into a large bowl and add the ginger juice, soy sauce, mirin and oil. Mix well and marinate for 20 minutes. Put the chicken and marinade in a roasting pan and place in the oven for 25 minutes or until well cooked. Turn the chicken nibbles a couple of times as they cook.

If the chicken looks like it might burn, cover with a piece of foil until done. When you are ready to serve, drop the spinach into boiling water for 10 seconds so that it just wilts. Drain well immediately.

Put the spinach on a warm serving platter and arrange the chicken on top and dribble the peanut sauce over everything. Serve with the rice on the side.