


Honey Soy Chicken Nibble Marinade



 **Serves** 6-8 (2-3 nibbles per serve)

 **Prep Time** 10 minutes with marinating time of 1 hour (or overnight)

 **Cook Time** 20 minutes



Ingredients

- 500-750g chicken nibbles
- 125g pouch **Wattie's Wok Creations Honey Soy Stir-Fry Sauce**
- 1 tsp finely chopped ginger
- 1 tsp crushed garlic
- 1 tsp chilli paste or fresh chilli finely chopped
- 1 Tbsp oil
- Sesame seeds (serving suggestion)

Method

1. Whisk together the entire pouch of **Wattie's Wok Creations Honey Soy Stir Fry Sauce** with the ginger, garlic, chilli paste and oil.
3. Pour the marinade over the chicken nibbles and leave in the fridge over night or for 1-2 hours.
4. Once marinated, place the nibbles on the BBQ or in the oven until the chicken is cooked through.
5. Serve with sesame seeds scattered on top.