



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

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.

- Sesame seeds (serving suggestion)

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.