

# KOREAN BBQ CHICKEN PAJEON WRAPS WITH QUICK PICKLED VEGETABLES

## INGREDIENTS:

### WRAPS

Store-bought, premade pajeon  
(Korean scallion pancakes)

### PICKLED VEGETABLES

¾ cup rice vinegar  
2 tbsp sugar  
4 oz daikon radish, thinly sliced  
4 oz celery, sliced  
4 oz cucumber, sliced  
4 oz carrot, julienned  
4 oz white onion, sliced  
1 serrano or jalapeño pepper, sliced  
Salt & chili flakes, to taste

### CHICKEN

4 lbs boneless, skinless chicken  
thighs, cut into bite-sized pieces  
Green onions and cilantro,  
chopped for garnish after grilling

### MARINADE

⅓ cup Kikkoman® Teriyaki  
Takumi Korean BBQ Sauce  
¼ cup brown sugar  
3 tbsp Kikkoman® Less Sodium  
Soy Sauce  
2 tbsp Kikkoman® Rice Vinegar  
1 tsp gochujang  
½ tsp ground ginger  
¼ tsp garlic powder  
¼ tsp cracked black pepper

## DIRECTIONS:

In a large bowl, whisk together all of the chicken marinade ingredients. Add chicken and toss to coat. Cover and refrigerate for 1–2 hours (or overnight). If using wooden skewers, soak skewers in water for at least 30 minutes. In a separate bowl, mix vinegar and sugar to create pickling liquid. Place vegetables in pickling liquid. Add salt and chili flakes to taste. Let the veggies soak while the chicken is grilling.

Preheat grill. Thread marinated chicken pieces onto skewers. Grill until cooked through and slightly charred. Remove from heat. Warm pajeon (Korean scallion pancakes) on the grill or stovetop.

To assemble: layer grilled chicken and pickled veggies inside each wrap. Garnish with chopped green onions and cilantro. Drizzle with extra Korean BBQ sauce.



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PREP: 60 MIN | COOK: 15 MIN | SERVES 2-4

# JAPANESE BBQ SKEWERS

## PERFECT FOR A YAKINIKU-STYLE NIGHT AT HOME

### INGREDIENTS:

#### BBQ SAUCE

- ¼ sweet onion, grated (with juice)
- 3 cloves garlic, minced
- ⅓ tsp fresh ginger, grated
- ¼ tsp gochujang
- ¼ cup soy sauce
- 2 tbsp sugar

#### SKEWERS

- Pork belly, cut into small cubes
- Shishito peppers
- Oyster mushrooms, halved
- Shiitake mushrooms
- Green onions, cut into chunks for skewers
- Green onions, chopped for garnish

### DIRECTIONS:

If using wooden skewers, soak skewers in water for 30 minutes. In a bowl, combine all BBQ sauce ingredients and set aside. Skewer pork belly cubes, alternating with green onion chunks. Skewer mushrooms and peppers separately.

Preheat grill or yakiniku grill. Grill skewers until pork is golden and crisp on one side. Flip and cook the other side.

Brush the first side of each pork skewer with BBQ sauce. Flip and repeat on the second side. Grill briefly to caramelize. Finish with a final brush of sauce and garnish with chopped green onions.



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PREP: 30 MIN | COOK: 15 MIN | SERVES

# QUAD QUESADILLA

## STACKED, GRILLED AND LOADED WITH CHEESE PULL POTENTIAL

### INGREDIENTS:

6 oz medium-rare steak (ribeye or similar)  
4 large flour tortillas  
2 cups Oaxaca cheese, sliced or shredded  
2 cups shredded Mexican melting cheese (or mozzarella)  
2 ears of corn  
2 oz pico de gallo

### DIRECTIONS:

Grill steak to medium-rare. Let rest, then slice thinly. Grill corn until lightly charred, then remove kernels with a knife. Heat a cast iron skillet or griddle on the grill. Lay down the first tortilla and top with a mix of cheeses, grilled corn and sliced steak. Top with a second tortilla. Once tortilla is golden, flip to melt the inside. This becomes your center stack.

On the hot skillet, lay down the third tortilla. Add more cheese and spoon pico de gallo over the top. Place the center stack on top of this layer. Once melted and crisped, remove from heat.

Add butter to skillet and toast the final tortilla. Sprinkle with remaining cheese and flip the whole stack onto it. Once melted and golden, remove from grill and slice into wedges. Serve with extra pico de gallo. Enjoy that epic cheese pull!



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PREP: 15 MIN | COOK: 20 MIN | SERVES 2-4