



Tyler Conarro - Mini Teriyaki Chicken Poke Bowls

RECIPE DETAILS

Ingredients

Wonton wrappers

Oil

Salt

Egg

Alaea salt

Coconut milk

Water

Butter

Chicken breast

Kikkoman teriyaki sauce

Light brown sugar

Pineapple

Red bell pepper

Wonton bowls Ingredients:

Wonton wrappers (12)

Oil

Salt (to taste)

Instructions

Preheat oven to 350

Lightly grease mu in tin

Egg wash both sides of wonton wrappers

Press into mu in tin gently

Sprinkle with red alae sea salt

Bake for 9-10 minutes or until golden brown

Remove from tin & place on a cooling rack

Coconut Rice Ingredients:

Short grain rice 1 cup

Coconut milk 1/2 cup

Water 3/4

Butter 1tbsp

Pinch of salt

Instructions:

Bring ingredients to boil, then cover and simmer on low for 20 minutes

Remove from heat & leave lid on for 10 minutes. Flu with fork

Teriyaki Chicken

Ingredients:

Chicken breast

Kikkoman Teriyaki sauce

Instructions:

Marinate chicken in teriyaki sauce for 2 to 4 hrs

Bake at 350 till 165 internal temp is reached approx. 35 to 40 minutes

Rest for 10 minutes

Cut into small cubes

Teriyaki Glaze

Ingredients:

1 cup Kikkomon Teriyaki sauce

1/3 cup light brown sugar

Instructions:

Low simmer ingredients until it coats back of spoon Approx. 20 minutes

Pineapple & Bell Peppers

Grill slabs of pineapple and grill red bell pepper (cut into small cubes, same size as the chicken)

Assemble

Place 2 tablespoons of rice into wonton cup

Mix cut chicken, pineapple, red bell into wonton bowl

Drizzle with Teriyaki glaze & garnish with fresh cut green onion

Serves approx 12 mini bowls, pūpū for 3 to 4 people.