

Grilled Vietnamese Chicken

Calories: 156 kcal

Servings: 1

Time: 30 Mins

Ingredients

- 0.50 g Black Pepper
- 120.00 g Chicken Breast
- 1.00 clove Garlic
- 5.00 ml Lemon Juice
- 60.00 g Mixed Salad Leaves
- 1.00 tbsp Olive Oil
- 30.00 g Sesame Seeds
- 5.00 ml Soy Sauce (salt reduced)

Instructions

1. Place all ingredients (except chicken) in a dish and mix together.
2. Make a few slits in the chicken breast to absorb the marinade, place chicken in the marinade and marinade for a few hours
3. Grill chicken until cooked through.
4. Serve on a bed of mixed salad leaves.