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Miso Marinated Grilled Chicken with Japanese Pickles

Yield: 8 min Total Time: 45 min

Recipe from: https://www.recipeschoose.com/recipes/traditional-japanese-pickles-recipe

Ingredients:

- 10 boneless chicken thighs skin-on
- 1 cup white miso
- 1 cup mirin
- 1/2 cup sake
- 2 tablespoons soy sauce
- 2 tablespoons honey
- 2 teaspoons toasted sesame oil
- 1 English cucumber thinly sliced
- 1/3 cup rice vinegar
- 2 tablespoons sugar
- 2 teaspoons kosher salt
- 2 tablespoons sesame seeds

Nutrition:

- 1. Calories: 540 calories
- 2. Carbohydrate: 21 grams
- 3. Cholesterol: 135 milligrams
- 4. Fat: 29 grams
- 5. Fiber: 2 grams
- 6. Protein: 33 grams
- 7. SaturatedFat: 7 grams
- 8. Sodium: 2230 milligrams
- 9. Sugar: 10 grams

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