



Teriyaki Chicken Satays with Melon Salad

Serves 4

ingredients

- 1/2 Cup [Kikkoman](#) Teriyaki Takumi Collection, original **flavor**
- 3 Tablespoons [Ravenswood](#) Zinfandel wine
- 2 Pounds chicken tenders
- Bamboo skewers, soaked in water for 1 hour

Directions

1. Combine teriyaki sauce and wine in a mixing bowl and stir well.
2. Place this marinade in a zippy bag with chicken tenders and refrigerate for 1 to 2 hours.
3. Remove the chicken from the marinade and discard the marinade in the bag
4. Place the chicken on the bamboo skewers and grill over medium heat until just done.
5. Brush with additional teriyaki sauce from the jar just before removing from the grill

Mango Melon Salad

ingredients

- 1 Dulcinea Tuscan cantaloupe, cut in half and seeded
- 1 Mango, seeded and diced
- 1 Dulcinea watermelon, removed from the rind and diced

Directions

1. Use one side of the cantaloupe as the bowl for the salad
2. Dice the other half of the cantaloupe and toss with the watermelon and mango
3. Place the fruit salad in the cantaloupe "bowl" and stick the grilled chicken satays around the sides