

# Chicken Tower Recipe



## Ingredients:

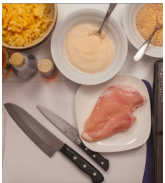
- 250g Rösti Classic
- 2 Chicken thighs with skin / no bone\*
- 1 red paprika
- 1 cup soy sauce
- 1/4 cup rice vinegar
- 1/4 cup sake
- 1/4 cup sugar
- Sesame oil

- alternatively possible with chicken breast

**30 Min**  
preparation  
time

**Easy**  
preparation

for  
**2 people**



## Preparation:

**1.**  
Cook the Rösti according to instructions. Cut the chicken thighs in cubes and set aside. Empty the seeds of the red paprika cut in small pieces and set aside as well.



**2.**  
Pour the soy sauce in a pan and add rice vinegar and sake, then mix well. Add the sugar heat up and let reduce for five minutes until it's thick then set aside.



**3.**  
Heat the sesame oil in a frying pan and add meat and paprika, brush with above liquid. Decorate with sesame seeds and japanese fresh herbs.



**4.**  
Losen up the Rösti and distribute around a cup in order to form a nest. Add the chicken and paprika in the middle of the nest and sprinkle with sesame seeds.