

## **Grilled Orange Teriyaki Chicken Breast with Asparagus and Portabella Mushroom**

*German Lam of Glam Foods*

### Ingredients

4 ea. skinless single chicken breast  
1/4 cup Kikkoman teriyaki marinade  
1 tablespoon Hoisin sauce  
3 tablespoons orange juice  
1 bunch asparagus  
1 teaspoon dry ground garlic powder  
4 ea. larger portabella mushrooms  
1 teaspoon Italian dry herbs  
Canola oil  
Kosher or Sea salt

### Methods

1. Combine Kikkoman teriyaki marinade, hoisin sauce, 1 tablespoon oil and orange juice and whisk together.
2. Marinate chicken 3 hours
3. Takeout chicken from refrigerator and let stand for 15 minutes to remove chill before grilling
4. Grill chicken breast 7-10 minutes each side, until done.
5. Combine garlic powder and 2 tablespoons oil. Rub asparagus with garlic oil and season with salt.
7. Ready to grill!
8. Combine Italian herbs and 3 tablespoons oil. Rub portabella mushrooms with herb oil all around and season with salt
9. Ready to grill!