

Asian-Style Grilled Partridge Salad

A summery salad fused with Asian flavour & lean partridge meat

Serves: 2

Prepare: 35 Minutes

Cook: 30 Minutes

Difficulty: Easy



Ingredients

- 1pck [wild partridge breasts](#)
- ½ a red cabbage, shredded
- 1 large or 2 medium carrots, shredded
- 1 yellow pepper, shredded
- 8 spring onions, finely sliced

For The Marinade

- 150ml soy sauce
- 50ml sesame oil
- 50ml honey plus 1tbsp to add to sauce
- 2tbsp sriracha sauce
- 4 garlic cloves, minced
- 1tsp rice vinegar

Method

1. Combine all of the marinade ingredients except for the extra honey, mixing thoroughly
2. Pour 100ml of the mix onto the partridge breasts until well covered, leave to marinate for 30 minutes
3. Combine all of the salad ingredients & pour over enough to coat everything evenly, stir until combined
4. Heat the remaining marinade in a pan with the extra honey, and stir until you have a glossy sauce (approx. 5-10 minutes)
5. Grill or BBQ the partridge breasts until cooked through
6. Serve the breasts with the salad, drizzled with the sauce and serve