

Indonesian Chicken Skewers with Peanut Sauce Satay Ayam

Jacob · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

1 hr 40 mins

Description

Im Indonesian but I live in Spain Id like to share my recipe for satay ayam with you It has helped me a lot to overcome my homesickness I hope this dish will be one of your favorite Asian dishes You will not be able to resist the sweet and salty taste of the peanut sauce

Ingredients

- - 1 pound chicken thighs
- cut into 1/2-inch pieces - $\frac{3}{4}$ teaspoon salt - 1 pinch ground white pepper - 1 tablespoon sunflower seed oil - 24 wooden skewers - 1 cup water - 5 tablespoons peanut butter - 2 tablespoons kecap manis (sweet soy sauce) - 1 tablespoon brown sugar - 2 cloves garlic
- minced - $\frac{1}{2}$ teaspoon salt - 1 tablespoon lime juice

Instructions

1. Combine chicken thighs
2. 3/4 teaspoon salt
3. white pepper
4. and sunflower seed oil in a bowl. Cover and refrigerate for 1 to 2 hours. Soak wooden skewers in water to prevent burning during cooking. Bring water
5. peanut butter
6. kecap manis
7. brown sugar
8. garlic
9. and 1/2 teaspoon salt to a boil in a small saucepan; stir to combine. Remove from heat and add lime juice; transfer peanut sauce into a bowl. Thread marinated chicken onto skewers; brush 2 tablespoons of peanut sauce over chicken skewers. Heat a grill pan or large skillet over medium-high heat. Arrange chicken skewers in batches on the grill pan and cook until chicken is no longer pink in the center
10. 1 to 2 minutes per side. Serve skewers with remaining peanut sauce.