

Easy Chicken Satay

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 35 mins

Description

This chicken satay recipe features marinated chicken skewers cooked on a grill and served with a sweet and spicy peanut sauce

Ingredients

- - ½ cup coconut milk - 1 clove garlic
- minced - 1 ½ teaspoons brown sugar - 1 teaspoon curry powder - ½ teaspoon salt - ½ teaspoon ground black pepper - ¾ pound skinless
- boneless chicken breast halves - cut into 1 inch strips - 10 (6 inch) wooden skewers
- or as needed
- soaked in water for 30 minutes - 1 cup coconut milk - ¾ cup chicken stock - ½ cup creamy peanut butter - ¼ cup brown sugar - 1 tablespoon curry powder - 2 tablespoons lime or lemon juice - 1 teaspoon soy sauce - salt to taste

Instructions

1. To make the marinade: Whisk coconut milk
2. garlic
3. brown sugar
4. curry powder
5. salt
6. and pepper together in a large glass or ceramic bowl. Add chicken and toss to evenly coat. Cover the bowl with plastic wrap and marinate in the refrigerator for at least 2 hours. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Remove chicken from marinade and shake off excess. Thread marinated chicken onto skewers; discard remaining marinade. To make the peanut sauce: Whisk coconut milk
7. chicken stock
8. peanut butter
9. brown sugar
10. and curry powder together in a saucepan over medium-high heat until simmering. Reduce the heat and simmer
11. whisking constantly
12. until smooth and thickened
13. about 5 minutes. Remove from the heat and stir in lime juice
14. soy sauce
15. and salt. While the sauce is coming to a simmer
16. cook chicken skewers on the preheated grill until no longer pink in the center and the juices run clear
17. 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Serve skewers with warm peanut sauce.