

Chicken Satay with Peanut Sauce

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 35 mins

Description

This recipe for chicken satay with peanut sauce features flavorful Thaistyle chicken skewers and a sweet and spicy peanut sauce. Serve with white rice for a complete meal.

Ingredients

- 1 1/4 cup unsweetened coconut milk
- divided - 5 teaspoons yellow curry powder
- divided - 4 teaspoon white sugar
- divided - 4 teaspoon fish sauce
- divided - 1/2 teaspoon granulated garlic - 1 pound skinless
- boneless chicken breasts
- cut into strips - 8 skewers - 2 tablespoons olive oil - 1/2 cup chicken broth - 1/4 cup creamy peanut butter - 1 tablespoon lime juice

Instructions

1. Combine 1/2 cup coconut milk
2. 2 teaspoons curry powder
3. 1 teaspoon sugar
4. 1 teaspoon fish sauce
5. and granulated garlic in a bowl. Add chicken pieces and toss to coat. Cover and refrigerate for at least 2 hours. Remove chicken from marinade and shake off excess. Discard remaining marinade. Thread marinated chicken onto skewers. Heat olive oil in a large skillet over medium-high heat. Cook chicken skewers in hot oil until browned and no longer pink in the center
6. 3 to 4 minutes on each side. Bring remaining 3/4 cup coconut milk to a simmer in a small saucepan over medium heat. Stir in remaining 3 teaspoons curry powder and simmer for 4 minutes. Add chicken broth
7. peanut butter
8. lime juice
9. remaining 3 teaspoons sugar
10. and remaining 3 teaspoons fish sauce; simmer for 1 minute. Serve dipping sauce with chicken skewers. Editor's Note: Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.