



Chicken Satay

Jacob · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

Delicious chicken satay made with marinated chicken in a peanut sauce then grilled for a crowdpleasing appetizer Why go out for Thai food when you can make it at home

Ingredients

- - 2 tablespoons creamy peanut butter - ½ cup soy sauce - ½ cup lime or lemon juice
- or to taste - 1 tablespoon brown sugar - 2 tablespoons curry powder - 2 cloves garlic
- chopped - 1 teaspoon hot pepper sauce - 6 skinless
- boneless chicken breast halves - cubed - 12 wooden skewers
- or as needed
- soaked in water for 15 minutes

Instructions

1. To make the marinade: Combine peanut butter
2. soy sauce
3. lime juice
4. brown sugar
5. curry powder
6. garlic
7. and hot pepper sauce in a mixing bowl. Add chicken breasts
8. toss to coat
9. cover
10. and refrigerate for 2 to 4 hours. Preheat an outdoor grill to high heat; lightly oil the grate. Remove chicken from marinade and shake off excess. Thread marinated chicken onto skewers; discard remaining marinade. Cook on the preheated grill until chicken is cooked through and no longer pink inside
11. about 5 minutes per side.