



# Chicken Satay Skewers

🕒 50–60 Min 

## Preparation

- 1 Cut the chicken breast into strips and transfer to a bowl. Add Grill Chicken seasoning, oil, and 100 ml coconut milk, mix well and marinate in the refrigerator for 30 minutes or overnight. Thread each strip onto a skewer.
- 2 Heat a grill or grill pan, add a little oil, and place the skewers. Cook for 3 minutes on each side until golden.
- 3 Add the remaining coconut milk, peanut butter, curry seasoning, soy sauce, vinegar, and honey to a saucepan and cook over medium heat for about 5 minutes. If the sauce is too thick, add a little water.
- 4 Arrange the satay skewers on a platter, sprinkle with peanuts, coriander, and chili. Serve with sauce, rice, and vegetables on the side for dipping.

## Ingredients 5 Portions

🔪 = Kotányi Produkte

400 g	Chicken breast
1 tbsp	🔪 Grilled Poultry Seasoning Mix
1 tbsp	Olive oil
250 ml	Coconut milk
100 g	Peanut butter
0.5 tsp	🔪 Curry Powder
1 tbsp	Soy sauce
1 tsp	Apple cider vinegar
1 tsp	Honey

