

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 4 Portions

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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