

# CHICKEN SATAY SKEWERS

Serves 4-6

## **Ingredients:**

- 4 Quality Assured Chicken Breasts, cut lengthways into strips
- 1 tbsp Mild Curry Spice
- 4 tbsp rapeseed oil
- Bamboo Skewers

## For The Sauce

- 1 x 400g (14oz) can coconut milk (Thai Gold brand if possible)
- 100g (4oz) crunchy peanut butter
- 2 tbsp Soy Sauce
- 2 tbsp Sweet Chilli sauce
- 1 tsp light muscovado sugar
- Juice of 1 lime



## **Method:**

### To Marinade the Chicken

- Carefully place the chicken strips on the bamboo skewers, lengthways
- Place one piece of chicken per skewer
- In a shallow dish mix the Curry Seasoning & Rapeseed oil together
- Place the skewered chicken into the dish, cover with clingfilm and allow to marinade for 2-3 hours or overnight in the fridge

### For The Sauce

- In a pot add the coconut milk, peanut butter, soy & ginger sauce, chilli sauce, sugar and lime juice & stir well to combine
- Allow to thicken and reduce slightly
- Season with salt & pepper and turn off

### To Cook the Chicken

- Heat a griddle pan with 2 tbsp rapeseed oil until smoking hot
- Carefully add the chicken to the pan, (repeat these steps & cook in batches if necessary)
- Season with salt and drizzle over some of the marinade oil over each of the skewers
- Reduce the heat to a medium heat
- Cook for 2-3 minutes, turn over & spoon over another drizzle of marinade
- Allow to cook for a further 3-4 minutes
- Turn over the skewers regularly to ensure an even cooking

To serve place the skewered chicken on a plate alongside a dish of dipping sauce & enjoy!



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