

Chicken satay with rice, peanut dipping sauce and cucumber

Note: Marinate chicken pieces at least 2 hours or overnight to fully absorb the flavors.



Satay (barbecued spiced meat on a skewer) is a well-known Southeast Asian-style grilled meat dish. Even though Indonesia is thought to be the true birthplace of satay, this dish is found in Thailand, Malaysia and Singapore. The most popular satay is chicken or pork satay, but beef is often used as well. The meat is traditionally marinated overnight to fully absorb the flavor, skewered onto wooden/bamboo sticks ("satay sticks") and grilled over charcoal. Serving these satays with our homemade peanut dipping sauce, cucumber and a bowl of rice will transport you to the streets of Singapore.

Did you know?

Hoisin sauce

also known as Chinese BBQ sauce and Peking sauce, can be used in stir fries or marinades. It is made with fermented soy, garlic, vinegar, chili, spices and some sweetener, giving it a salty/sweet flavor.

Lemongrass

also known as citronella root or sereh, has a woody stalk surrounded by gray-green leaves. Typically, chefs use the white base of the stalk up to where the leaves begin, to flavor teas, sauces, soups, and curry dishes.



In your kit

- G'day Satay Mix
- P'nut Sauce Mix



Minutes:
35 prep + 25 cook



Dairy & gluten-free



4 servings

Your shopping list



2 lbs boneless and skinless chicken thighs or pork tenderloin



2 cucumbers



15-20 6" wooden skewers



2 cups rice (preferably Jasmine rice)



2 tablespoons Worcestershire sauce or fish sauce



1 lime

Basic pantry: salt, sugar, olive oil

 youngest chefs

  older chefs

   oldest chefs / adults



1. Prep ingredients



- **Wooden skewers** – submerge fully and soak in water for at least 10 minutes.
- **Chicken thighs / pork tenderloin** – remove fat and cut into 1" cubes.
- **Cucumber** – trim and discard ends. Cut into halves lengthwise and slice into 1/4" half moons. Soak cut cucumbers in cold water.
- **Lime** – halve and juice.



2. Prep satay marinade



- In a large bowl, add **Gday Satay Mix**, **Worcestershire sauce / fish sauce**, 1 teaspoon **salt** and 2 tablespoons **olive oil** and stir until it becomes a paste.
- Add: **chicken/pork** pieces into the **marinade**. Stir well to combine.
- **Note:** *If time allows, marinate the chicken pieces for at least 2 hours or overnight to maximize the flavors.*



3. Cook rice



- In a small pot, combine rice, a pinch of **salt** and 2 1/2 cups **water**.
- Once boiling, cover and reduce the heat to low. Simmer until the liquid has been absorbed and the rice is tender, about 15 minutes.
- Remove from heat and fluff the rice with a fork.



4. Prep peanut dipping sauce



- In a bowl, whisk together **Pnut Sauce Mix**, **lime juice**, 1 1/2 tablespoons **sugar** and 1/4 cup **water**.
- Whisk until sauce is smooth, adding a little water at a time until desired consistency. Set aside.



5. Prep chicken satay



- Remove the **skewers** from the water. Place 4 to 5 pieces of **marinated chicken/pork** on each skewer.
- Brush chicken/pork with **olive oil** and place all skewers on a rimmed baking sheet.
- Turn the broiler to high. Broil the skewers until a dark, golden brown, about 3-4 minutes. Carefully flip and broil until cooked through, another 3-4 minutes.



6. Plate your dish



- Place **chicken satay** on a platter and serve with **rice**, **cucumber**, and the **peanut dipping sauce**.

Jemput makan!

(Please eat!)