



**READY TO COOK**  
BY HARRIS FARM

# CHICKEN SATAY WITH STICKY RICE & CUCUMBER SALAD



PREP  
**20 min**



COOK  
**30 min**



SERVES  
**4**

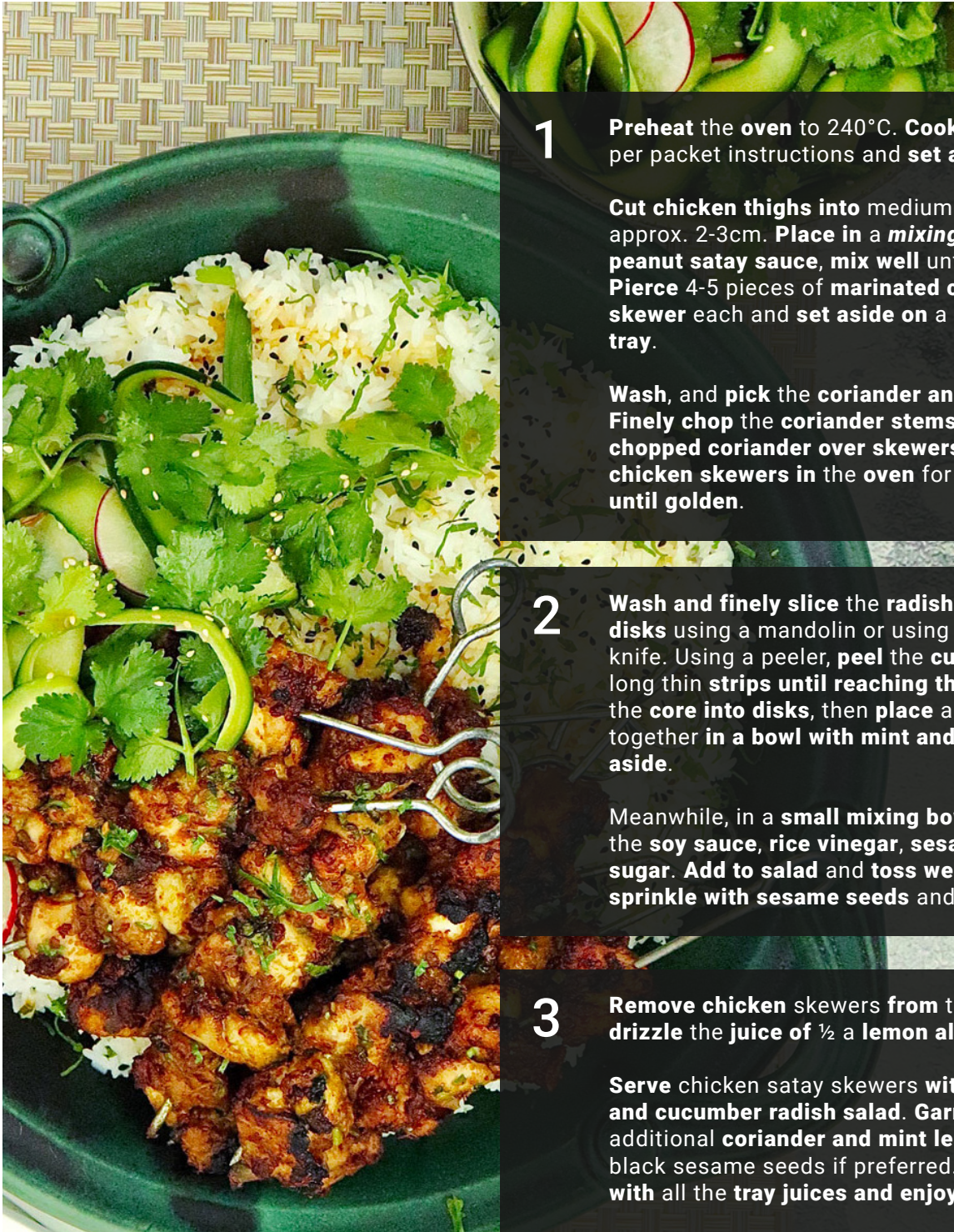
## INGREDIENTS:

- > 800g-1.2kg Chicken Thigh Fillets
- > 330ml Jimmy's Satay Sauce
- > ½ Bunch Coriander
- > ¼ Bunch Mint
- > 2 Cups Jasmine Rice
- > 5 Baby Red Radish
- > 2 Lebanese Cucumbers
- > 1 Lemon

## WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Cooking Oil
- > Salt and Pepper
- > 2 Tbsp Soy Sauce
- > 2 Tbsp Rice Vinegar
- > 1 tsp Sesame Oil
- > 1 Tbsp Sugar
- > Sesame Seeds (Optional)

# METHOD - GET COOKING!



1

**Preheat the oven to 240°C. Cook the rice as per packet instructions and set aside.**

**Cut chicken thighs into medium sized pieces, approx. 2-3cm. Place in a mixing bowl and add peanut satay sauce, mix well until combined. Pierce 4-5 pieces of marinated chicken with a skewer each and set aside on a lined baking tray.**

**Wash, and pick the coriander and mint leaves. Finely chop the coriander stems. Sprinkle the chopped coriander over skewers. Cook the chicken skewers in the oven for 25-30 minutes until golden.**

2

**Wash and finely slice the radishes into thin disks using a mandolin or using a sharp knife. Using a peeler, peel the cucumber into long thin strips until reaching the core. Slice the core into disks, then place all cucumber together in a bowl with mint and coriander, set aside.**

**Meanwhile, in a small mixing bowl, whisk the soy sauce, rice vinegar, sesame oil and sugar. Add to salad and toss well to combine, sprinkle with sesame seeds and set aside.**

3

**Remove chicken skewers from the oven and drizzle the juice of ½ a lemon all over.**

**Serve chicken satay skewers with rice and cucumber radish salad. Garnish with additional coriander and mint leaves, and black sesame seeds if preferred. Drizzle dish with all the tray juices and enjoy.**

## CHEF'S TIPS FOR COOKING AND LEFTOVER...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



## FEEDBACK OR QUESTIONS?

Shoot us an email at:  
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