



CHICKEN SATAY

INGREDIENTS

For the Satay

- 250g chicken thighs
- 2 tsp The Satay Club
- 2 tbsp peanut butter
- 1 tbsp sweet chilli sauce
- 1 tbsp soy sauce
- 1 tbsp white wine vinegar
- 1 tbsp chopped fresh coriander

For the Peanut Sauce

- 4 heaped tbsp peanut butter
- 1 tbsp light soy sauce
- 1 tbsp runny honey
- 1 tsp Sriracha sauce

INSTRUCTIONS

1. Cut the chicken thighs into strips.
2. Mix The Satay Club, peanut butter, sweet chilli sauce, soy sauce, white wine vinegar and chopped coriander.
3. Marinade the chicken in the mixture for 30 minutes.
4. Thread the chicken onto wooden skewers.
5. Heat the grill to a high heat.
6. Grill the chicken for 15 minutes, turning frequently.
7. To make the Peanut Sauce, mix all the ingredients together in a bowl.
8. Serve with sweet chilli dipping sauce and peanut sauce.



Feeds
2



Prep time
35m



Cook time
15m

