

Asian Gourmet Sauces made by Mei  
**RECIPE CARD**



## WAYS TO USE THIS SAUCE

### STIR FRY WITH IT

Add couple of spoonful of sauces to chicken pieces, or vegetables.

### DIP WITH IT

Perfect sauce to compliment roast chicken, steamed potato and salad.

### MARINADE WITH IT

Add 1 tablespoon to beef or chicken for stir-fry dishes, BBQ and grill.

### COOK WITH IT

Make Laksa noodles or tofu curry.

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[www.meishomemade.co.uk/recipes](http://www.meishomemade.co.uk/recipes)



## Satay Chicken Skewers *serves 2*

Perfectly grilled satay chicken skewers in the most flavourful marinade. Served with creamy yet refreshing peanut-lime sauce.

### 4-STEPS: THREAD, MARINATE, GRILL & BASTE

- Thread 8 chicken strips on skewers
- Marinate with 1 tablespoon of curry powder + 4 tablespoons of yoghurt + sprinkle of salt, let it stand for 30 minutes.
- Grill at medium heat for 4-6 minutes on each side
- Dilute 2 tablespoons of Mei's Satay Sauce with Lemongrass and 5 tablespoons of milk to baste on the chicken during cooking

### TO SERVE

- Either on steamed rice, fajita wraps, fried noodles, green salads, or even on Indonesian Gado-gado.

### FOR DIPPING /POURING SAUCE

- Heat 3 tablespoons of Mei's Satay Sauce with Lemongrass with 100ml of milk in low heat for 2 minutes.

**NOTE:** Gado-gado is an Indonesian salad of slightly boiled, blanched, and steamed vegetables, such as French beans, baby sweet corns, boiled potatoes, halved hard boiled eggs and sliced fresh cucumber for crunchiness, served with peanut sauce on a platter.