

Recipe

# CHICKEN-SATAY-SKEWERS



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with Coconut-Peanut-Sauce

Recipe: KLARA & IDA

## INGREDIENTS

### For the marinade

- 450 g chicken, cut into 3 cm pieces
- 2 cloves of garlic, skin removed
- 1 onion, peeled, cut into very thin rings
- 3 cm ginger, peeled, cut into thin slices
- 4 tbsp Kecab Manis (a sweet soy sauce)
- 2 tbsp lemon juice
- 2 tbsp coconut oil
- Wooden skewers, soaked in water

### For the peanut sauce

- 1 clove of garlic, skin removed and minced
- 3 cm ginger, peeled, cut very finely
- 5 tbsp unsweetened peanut butter
- 2 tsp Sambal Olek
- 2 tbsp soy sauce
- 200 ml coconut milk

### To garnish:

finely sliced red chili, cucumber salad



SERVING

For 2 people



CATEGORY

main course



ISSUE

sisterMAG48

### STEP 1

Put the chicken and add minced garlic, onions, ginger, Kecab Manis, lemon juice and coconut oil. Mix everything well so the meat is completely coated in the marinade.

### STEP 2

Put a lid on the bowl or seal it with cling film. Refrigerate for at least 1 hour.

### STEP 3

Meanwhile, soak the skewers in water so they won't burn while frying. Prepare the peanut sauce by mixing all the ingredients into a smooth sauce.

### STEP 4

Take the chicken out of the marinade and put it onto the skewers.

### STEP 5

Grill meat on charcoal barbecue or fry it in a pan. Serve with the peanut sauce and optionally with sliced red chilis and fresh cucumber salad.