

Chicken Satay

with Thai Tea Peanut Sauce

These flavorful chicken satay skewers are paired with a rich and aromatic Thai tea peanut sauce, creating a delicious and exotic appetizer.

PREP TIME: 20 minutes

TOTAL TIME: 30 minutes

COOK TIME: 10 minutes

CHICKEN SATAY:

1 lb chicken breast, cut into strips
1/4 C coconut milk
1 T soy sauce
1 T fish sauce
1 T brown sugar
1 t curry powder

1/2 t turmeric
1/2 t garlic powder
1/2 t ginger powder
1/4 t salt
1/4 t black pepper

THAI TEA PEANUT SAUCE:

1/2 C peanut butter
1/4 C coconut milk
1/4 C Thai Tea (Adagio.com), brewed and cooled
1 T soy sauce

1 T lime juice
1 T brown sugar
1 t red curry paste
1/2 t garlic powder
1/2 t ginger powder

PREPARE CHICKEN SATAY: In a large bowl, combine the coconut milk, soy sauce, fish sauce, brown sugar, curry powder, turmeric, garlic powder, ginger powder, salt, and black pepper. Add the chicken strips and marinate for at least 15 minutes.

PREPARE THAI TEA PEANUT SAUCE: In a medium bowl, combine the peanut butter, coconut milk, brewed Thai Tea, soy sauce, lime juice, brown sugar, red curry paste, garlic powder, and ginger powder. Mix until smooth.

COOK CHICKEN: Thread the chicken strips onto skewers. Preheat a grill or grill pan over medium-high heat. Grill the chicken skewers for 2-3 minutes per side, or until the chicken is cooked through.