



# #MakeItGAP

## RECIPES

---

## CHICKEN SATAY WITH PEANUT SAUCE

---

**YIELD:** 10-12 Skewers

**PREP TIME:** 1 hour

**COOK TIME:** 30 minutes

### INGREDIENTS:

#### Chicken

2 lbs. chicken breasts, boneless/skinless cut into 1" cubes  
¼ cup coconut milk  
2 tablespoons soy sauce  
1 tablespoon fish sauce  
1 tablespoon yellow curry powder  
1 tablespoon brown sugar  
1 tablespoon garlic, minced  
1 tablespoon ginger, freshly grated  
1 tablespoon vegetable oil  
Lime wedges, chopped peanuts, 1 tsp fresh parsley, for serving

#### Peanut Sauce

2 tablespoons hoisin sauce (or dark soy sauce)  
2 tablespoons peanut butter  
1 tablespoon red curry paste (optional)  
½ tablespoon fresh lime juice  
½ tablespoon honey (or white sugar)  
¼ cup boiling water  
1 tablespoon roasted peanuts, chopped

### PREPARATION:

- Marinate the chicken: Place cubed chicken into a Ziploc bag. Add in all the marinade ingredients (coconut milk, soy sauce, fish sauce, yellow curry powder, brown sugar, minced garlic, ginger and vegetable oil). Seal the bag and press/squeeze the marinade around the cubed chicken to coat. Unzip the bag, let the air out, and seal tightly. Place in the refrigerator and marinate for at least 1 hour or overnight.
- Make the peanut sauce: Combine all of the ingredients (hoisin sauce, peanut butter, red curry paste (optional), lime juice, honey and water) into a medium bowl. Stir well with a spoon. Sprinkle chopped roasted peanuts on top.
- Prepare the chicken skewers: Remove chicken from marinade and thread the pieces onto skewers (about 4 to 5 pieces per skewer).
- Grill the skewers: Heat a grill pan over medium high heat for 4-5 minutes and lightly brush the grill with some vegetable oil. You should notice the oil sizzle when it's hot and ready. Grill the chicken skewers for 8-10 minutes on each side or until the internal temperature reaches 165 degrees F.
- Place the skewers on a plate with peanut sauce and lime wedges. Sprinkle roasted peanuts and chopped parsley on top.

Adapted from [Ahead of Time](#)