

Recipes and Tips



Chicken Satay

For the Chicken

- 1 lb boneless, skinless chicken cut into chunks
- 2 ½ tablespoons soy sauce
- 2 tablespoons lime juice
- 1 tablespoon honey
- 1 tablespoon Sriracha sauce
- 2 teaspoons ground ginger
- 2 cloves garlic minced
- 1 tablespoon lime juice

For the Peanut Sauce

- 236 ml chicken broth
- 5 tablespoon creamy peanut butter
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 2 teaspoons Sriracha sauce
- 1 teaspoon ground ginger
- 2 cloves garlic minced

In a large mixing bowl, whisk together all of the marinade ingredients, except for the chicken: soy sauce, lime juice, honey, Sriracha, ginger, and garlic. Add the chicken, toss to coat, then cover with plastic wrap and place in the refrigerator to marinate for 2 hours or overnight. Let stand at room temperature for 30 minutes before grilling. If using wooden skewers, soak the skewers in water for 30 minutes prior to grilling.

Meanwhile, prepare the peanut sauce: In a medium saucepan, combine the chicken broth, peanut butter, honey, soy sauce, Sriracha, ginger, and garlic. Bring to a simmer over medium heat, then let cook, stirring often, until the sauce is smooth and has thickened, about 6 minutes. Stir in the lime juice and set aside.

When ready to cook, preheat an outdoor grill, indoor grill pan or oven grill in rimmed baking sheet to medium-high. Then thread the chicken onto skewers.

Grill chicken until cooked through, about 2-3 minutes per side. Let rest for 2-3 minutes.

Serve warm with peanut sauce and lime wedges.