

## Chicken Satay with Homemade Peanut Sauce

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**Rated:** ★★★★★

**Submitted By:**  
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**Prep Time:**  
30 Minutes

**Cook Time:**  
26 Minutes

**Ready In:** 1 Hour  
36 Minutes

**Servings:** 4

"This simply marinated grilled chicken is paired with a spicy peanut sauce for dipping."

### INGREDIENTS:

1 pound skinless, boneless chicken thighs, cut into 1/2 inch strips	ginger root
1 clove garlic, minced	2 small red chile peppers, seeded and minced
2 teaspoons minced fresh ginger root	1/2 cup crunchy peanut butter
1 tablespoon fish sauce	1 3/4 cups coconut milk
	2 teaspoons soy sauce
2 teaspoons peanut oil	2 teaspoons brown sugar
4 shallots, minced	1 1/2 tablespoons fish sauce
2 teaspoons minced garlic	1 1/2 tablespoons lime juice
2 teaspoons minced fresh	12 wooden skewers, soaked in water for 1 hour

### DIRECTIONS:

1. Toss chicken, garlic, ginger, and 1 tablespoon fish sauce in a bowl until the chicken is coated in the marinade. Cover, and marinate for 1 hour.
2. While the chicken is marinating, heat the peanut oil in a skillet over medium heat. Stir in shallots, garlic, ginger, and chile peppers. Cook and stir until the shallot begins to turn golden brown, about 7 minutes. Reduce heat to low, and stir in peanut butter, coconut milk, soy sauce, brown sugar, 1 1/2 tablespoons fish sauce, and lime juice until blended. Simmer very gently for 10 minutes, then remove from heat and keep warm.
3. Preheat an outdoor grill for medium-high heat and lightly oil grate. Thread chicken onto skewers.
4. Grill chicken skewers on preheated grill until no longer pink in the center, about 3 minutes per side. Serve with warm peanut sauce.

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*Makes planning easy.*  
-- Angela Sackett



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