

Marty's Thai Chicken Satay

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Rated: ★★★★★

Submitted By:
ThaiChefMarty

Prep Time: 20
Minutes

Cook Time:
10 Minutes

Ready In: 1 Hour
30 Minutes

Servings: 8

"Tamarind paste and fresh lemon grass add a surprising twist to this Thai chicken satay."

INGREDIENTS:

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|---|---|
| 2 tablespoons vegetable oil | 20 wooden skewers, soaked in water for 30 minutes |
| 2 tablespoons soy sauce | |
| 2 teaspoons tamarind paste | |
| 1 stalk lemon grass, chopped | 2 tablespoons crunchy peanut butter |
| 2 cloves garlic, crushed | 2 tablespoons chopped peanuts |
| 1 teaspoon ground cumin | 1 (14 ounce) can coconut milk |
| 1 teaspoon ground coriander | 2 teaspoons red Thai curry paste |
| 1 tablespoon lime juice | 1 tablespoon fish sauce |
| 1 teaspoon muscovado sugar | 1 teaspoon tomato paste |
| 1/2 teaspoon chili powder | 1 tablespoon brown sugar |
| 2 pounds skinless, boneless chicken breast, cut into strips | |

DIRECTIONS:

1. Place vegetable oil, soy sauce, tamarind paste, lemon grass, garlic, cumin, coriander, lime juice, muscovado sugar, and chili powder in a blender and process to a smooth paste. In a large bowl, or a large resealable plastic bag, toss chicken strips with marinade. Refrigerate for 1 hour.
2. Preheat an outdoor grill for medium-high heat, and lightly oil the grate.
3. In a small saucepan, combine peanut butter, peanuts, coconut milk, curry paste, fish sauce, tomato paste, and brown sugar. Cook and stir over medium-low heat until smooth. Keep warm.
4. Thread chicken onto skewers. Grill until no longer pink in the center, 3 to 5 minutes on each side. Serve with peanut sauce.

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-- Angela Sackett



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