



Chicken Satay with Peanut dipping sauce

Peanut Sauce to dip charbroiled chicken satay in... what could be more fun in front of a movie....

Thai Away coconut Curry sauces are ALL Natural, made with fragrant fresh Thai herbs and the highest quality coconut milk.

www.thaiaway.com



CHICKEN SATAY

Ingredients:

- 2 lbs chicken breast
- 3 cloves garlic
- 1 tbsp curry powder
- 1 tsp salt
- ½ cup coconut milk
- 1 tbsp curry powder
- 8" bamboo skewers
- 4 oz Thai Away Peanut sauce
(available at Thai Away Restaurants)

Instructions:

1. Slice chicken into 1" strips
2. Chop and crush garlic
3. Create a marinade with crushed garlic, curry powder, coconut milk and salt
4. Knead chicken in marinade to soften; leave to soak refrigerated for 2 hours (if possible)
5. Thread chicken on bamboo skewers
6. BBQ or grill chicken until browned
7. Serve with warm peanut sauce
8. Tip: Freeze skewers with layers of wax paper or saran wrap for the next time you need an appetizer for a party