



# Chicken Satay with Thai Peanut Dipping Sauce

Like in other recipes that I skewer (like these grilled chicken and veggie skewers), I used **chop sticks** instead of actual skewers that you buy at the store. The chop sticks have a blunt end, so they are perfect for little mouths. Before you start, **soak chop sticks in a dish full of water for at least 30 minutes.**

## Ingredients:

soaked chop sticks or skewers  
1 lb chicken breast, cubed into equal bite sized pieces  
1/2 can or 2/3 cup coconut milk (save the other half of the can for the peanut dipping sauce)  
2 tbsp curry powder  
1 tsp each; salt, cumin and white pepper  
2 tbsp fresh cilantro, chopped  
1 tbsp fish sauce  
2 tbsp soy sauce  
1 tbsp red curry paste  
thai peanut dipping sauce, for serving (recipe below)

## Directions:

Soak your chop sticks or skewers in a large dish filled with water.

Combine all ingredients in a large bowl and whisk together. Add cubed chicken. Cover with plastic wrap and stick it in the fridge and let **marinate for at least 30 minutes.**

Once your chicken has marinated, **skewer equal amounts of chicken pieces on each chopstick** or skewer. I fit about 5-6 pieces of chicken on each skewer.

Preheat your grill over medium heat, and place chicken skewers on the grill. **Cook for about 4-5 minutes per side**, flipping once, or until chicken reaches an internal temperature of 165 degrees.

**Remove from heat and allow to rest** for 5 minutes before serving. Serve with Thai Peanut Dipping Sauce (recipe below).



# Thai Peanut Dipping Sauce

## Ingredients:

1/4 cup creamy peanut butter  
1/8 cup soy sauce  
1/8 cup rice vinegar  
1 tbsp brown sugar or honey  
1 tbsp sesame oil  
2 tsp white pepper  
1/2 tbsp (1 large clove) garlic, finely minced  
2 tbsp fish sauce  
2 cups coconut milk (1 1/2 cans)  
peanuts and green onions, for garnish

## Directions:

Combine all ingredients in a small pot and whisk well to make sure that the peanut butter is well mixed in, and let simmer over medium heat for 15 minutes, or let simmer over low heat for 30-40 minutes while your chicken is marinating and cooking.

Remove from heat and top with peanuts and green onions, if using. Serve with Chicken Satay, or as a sauce for your favorite stirfrys or salad!