

Chicken Satay Skewers

Ingredients

2 lb Chicken Breast (cut to 1/4	inch pieces)
1 Onion (chopped)	2 1/2 t Salt
4 t Sugar	2 T Curry Powder
1 T Ground Coriander	1 T Turmeric
1 T Cumin	1 T Paprika
1 1/2 t Chili Powder	4 T Vegetable Oil
18 Bamboo Skewers	1/2 c Chicken Broth
1/4 c Peanut Butter	1/2 T Honey
1/2 T Soy Sauce	1 t Fish Sauce
1 t Sriracha	2 clv Garlic (minced)
1/2 T Lime Juice	1/2 T Ginger (grated)

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1. In a mixing bowl add onion, and spices through chili powder and mix well. Then add chicken, and mix again. Refrigerate, and marinate overnight.
2. Twenty minutes before cooking, remove chicken from the fridge and let it return to room temperature. Take bamboo skewers out and soak in a container of water.
3. To prepare sauce, in a small pot combine the chicken broth, peanut butter, honey, soy sauce, fish 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.
3. Get 5 to 6 pieces of chicken onto each of the skewers. Set aside.
4. Using a cast iron pan, turn the heat on medium-low. Add 2 vegetable oil and coat the bottom of the pan. Wait a few minutes until pan is heated.
5. Add chicken skewers and cook for about 3 minutes on each side. Serve immediately with sauce.