



Chicken Satay

Makes 20-30 pieces

INGREDIENTS

300g lean chicken
25ml corn or peanut oil
75ml **Karimix Satay Sauce**
100g cucumber wedges
150g diced red onion pieces
300g cooked rice
Salt and pepper to taste

DIPPING SAUCE

75ml **Karimix Peanut Satay Relish**
100ml coconut cream
50g peanut butter

Alternative:

Pork or prawns

METHOD

1. Cut the chicken into thin strips suitable to thread onto wooden skewers.
2. Marinate the chicken pieces for 2-3 hours in the **Karimix Satay Sauce** along with the corn oil.
3. Make up the sauce by combining all the ingredients together, bring to the boil in a saucepan, if a little thick, and thin with additional coconut cream.
4. Thread the chicken onto skewers and chargrill or BBQ until cooked.
5. Compact hot rice into a square dish. Let it cool and cut into 20mm cubes
6. Mix dipping sauce ingredient well in a bowl.
7. Serve on a platter with a bowl of dipping sauce, diced red onions and cucumber pieces.