

Using Karimix Satay Sauce and Karimix Peanut Satay Relish

CHICKEN SATAY SKEWERS

SERVES: 20-30 pieces
PREP: 30 minutes
COOKING: 2-3 hours

INGREDIENTS:

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

FOR THE SAUCE:

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

METHOD:

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

Tip: As an alternative, try using pork or prawns instead!

