

Grilled Chicken Satay

Serves: 4 people, makes approximately 8 skewers

Preparation time: 20 minutes

Ingredients

First Poultry

400g (2 x large) Chicken fillets, cut into strips

Coles

1 clove garlic crushed

3 tablespoons of crunchy peanut butter

1 pinch of sea salt

Wooden skewers

Astee Grocery

1 cup of coconut cream

1 teaspoon of curry powder



Method

Make a marinade paste by combining the garlic, peanut butter, coconut cream, salt and curry powder in a bowl.

Add the chicken strips and mix very well. Cover and marinate for 20 minutes or overnight if you have the time.

Soak the skewers in water for 20 minutes so they don't burn. Thread the chicken strips onto wooden skewers.

Heat up the grill. Grill the chicken until slightly crispy.

Serve with rice.

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