

CHICKEN SATAY WITH PEANUT SAUCE

yield: **6 SERVINGS**

prep: **2 HOURS 30 MINUTES**

cook: **20 MINUTES**

total: **2 HOURS 50 MINUTES**

Perfectly grilled chicken satay skewers in the most flavorful marinade. Served with THE BEST creamy peanut sauce ever!!!

 4.9 stars (155 ratings)

INGREDIENTS

- **1/4 cup** coconut milk
- **2 tablespoons** reduced sodium soy sauce
- **2 1/2 teaspoons** yellow curry powder
- **1 1/2 teaspoons** turmeric
- **3 cloves** garlic, *minced*
- **1 tablespoon** freshly grated ginger
- **1 tablespoon** brown sugar
- **1 tablespoon** fish sauce
- **2 pounds** boneless, *skinless chicken thighs, cut into 1-inch chunks*
- **1 tablespoon** canola oil
- Kosher salt and freshly ground black pepper, *to taste*

FOR THE PEANUT SAUCE

- **3 tablespoons** creamy peanut butter
- **1 tablespoon** reduced sodium soy sauce
- **1 tablespoon** freshly squeezed lime juice
- **2 teaspoons** brown sugar
- **2 teaspoons** chili garlic sauce, *or more, to taste*
- **1 teaspoon** freshly grated ginger

INSTRUCTIONS

- 1 To make the peanut sauce, whisk together peanut butter, soy sauce, lime juice, brown sugar, chili garlic sauce and ginger in a small bowl. Whisk in 2-3 tablespoons water until desired consistency is reached; set aside.
- 2 In a medium bowl, combine coconut milk, soy sauce, curry powder, turmeric, garlic, ginger, brown sugar and fish sauce.
- 3 In a gallon size Ziploc bag or large bowl, combine chicken and coconut milk mixture; marinate for at least 2 hours to overnight, turning the bag occasionally.
- 4 Drain the chicken from the marinade, discarding the marinade.
- 5 Preheat grill to medium high heat. Thread chicken onto skewers. Brush with canola oil; season with salt and pepper, to taste.
- 6 Add skewers to grill, and cook, turning occasionally, until the chicken is completely cooked through, reaching an internal temperature of 165 degrees F, about 12-15 minutes.
- 7 Serve immediately with peanut sauce.

This **Chicken Satay with Peanut Sauce** recipe is brought to you by **DAMN DELICIOUS**

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