



Sesame Lime Chicken Kebabs with a Spicy Peanut Sauce

★★★★★ 5 from 2 reviews

Author: Krista Prep Time: 25 mins Cook Time: 12 mins Total Time: 37 mins Yield: 4-6

Category: Dinner, Grill Recipes, Chicken, Thai, Asian Cuisine

Description

A meal the family will go nuts for! Grilled Sesame Lime Chicken served with a homemade Spicy Thai Peanut Sauce. Ya'll, I'm warning you just make a double batch of the sauce. You're gonna need it!

Ingredients

SESAME LIME CHICKEN KEBABS:

1 lb boneless chicken breasts, cut into 1" cubes
2 tablespoons fresh lime juice
2 tablespoons toasted sesame oil
salt & pepper

SPICY PEANUT SAUCE:

1/4 cup + 1 tablespoon creamy peanut butter
1 tablespoon low sodium soy sauce (or tamari for gluten free)
1 teaspoon rice vinegar
1 teaspoon grated ginger {or 1/2 teaspoon of ground ginger}
1 garlic clove, minced
1/2 teaspoon red pepper flakes
1/4 cup water
1 tablespoon fresh lime juice
green onions, sliced {for garnish}

Instructions

- ¹ In a large bowl, mix sesame oil, lime juice, salt, & pepper.
- ² Add cubed chicken to marinade mixture, toss to coat chicken.

- 3 Cover and marinate in refrigerator for 20 minutes.
- 4 In the meantime, in a small bowl mix together peanut butter, soy sauce, rice vinegar, grated ginger, garlic clove, red pepper flakes, water, and fresh lime juice. Whisk together until smooth and set aside.
- 5 Place chicken cubes on skewers.
- 6 Heat grill to medium high heat or 400 degrees..
- 7 Grill each side for 3-4 minutes.
- 8 Serve with spicy peanut sauce.

Nutrition

Serving Size: 1/4 lbs + sauce

Calories: 283

Sugar: 5 g

Sodium: 558 mg

Fat: 17 g

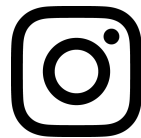
Saturated Fat: 3 g

Carbohydrates: 4 g

Fiber: 2 g

Protein: 31 g

Cholesterol: 55 mg



Did you make this recipe?

Tag [@joyfulhealthyeats](#) on Instagram and hashtag it [#joyfulhealthyeats](#)

Find it online: <https://www.joyfulhealthyeats.com/sesame-lime-chicken-spicy-thai-peanut-sauce/>