

Ingredients

Satay:

- 500g chicken breast or thigh, cut into small cubes
- 2 tablespoons soy sauce
- 2 tablespoons peanut oil
- 1 tablespoon turmeric powder
- 1 tablespoon ground coriander
- 1 teaspoon ground cumin
- 1 tablespoon brown sugar
- 2 garlic cloves, minced
- 1 teaspoon ginger, minced
- Skewers (soak in water if wooden)

Peanut Sauce:

- 1/2 cup peanut butter (smooth or chunky)
- 1/2 cup coconut milk
- 1 tablespoon soy sauce
- 1 tablespoon brown sugar
- 1 tablespoon lime juice
- 1-2 teaspoons red curry paste (adjust to taste)
- Water to thin, if necessary

Instructions

1. Marinate the Chicken:
 - a. In a bowl, combine soy sauce, peanut oil, turmeric, coriander, cumin, brown sugar, garlic, and ginger.
 - b. Add the chicken pieces and toss to coat.
 - c. Cover and refrigerate for at least 1 hour, preferably overnight, to allow the flavours to penetrate the meat.
2. Prepare the Peanut Sauce:
 - a. In a small saucepan, combine peanut butter, coconut milk, soy sauce, brown sugar, lime juice, and red curry paste.
 - b. Cook over medium heat, stirring frequently, until the sauce is smooth and heated through. Add water to thin if the sauce is too thick. Set aside.
3. Cook the Satay:
 - a. Thread the marinated chicken pieces onto the skewers.

- b. Grill the skewers on a barbecue, grill pan, or under a broiler, turning occasionally, until the chicken is cooked through and slightly charred, about 10-15 minutes.
- 4. Serve:
 - a. Serve the chicken satay hot with peanut sauce on the side for dipping. Optionally, serve with sliced cucumber and red onion.