How to Make Chicken Satay



Ingredients:

- 1 lb chicken breast
- 1 tbsp brown sugar
- 1 tbsp soy sauce
- 1 tbsp vegetable oil
- Bamboo skewers
- Peanut sauce, for serving
- 2 cloves garlic, minced
- 1 shallot, diced
- 1 tsp ground coriander
- 1 tsp ground cumin
- 1/2 tsp turmeric powder

Steps:

1. (.....) combine the garlic, shallot, coriander, cumin, turmeric, brown sugar, soy sauce, and vegetable oil to make the marinade.
2. Second, add the chicken strips to the marinade and toss to coat. (.....) the bowl and refrigerate for at least 1 hour (or up to overnight) to allow the flavors to develop
3. After that, (.....) the grill or grill pan to medium-high heat.
4. (.....) thread the marinated chicken strips onto the bamboo skewers.
5. Then, grill the skewers for 3-4 minutes on each side, or until the chicken is cooked through and has a charred exterior.
6. (.....) serve hot with peanut sauce on the side for dipping.

whisk

last

fourth

pre-heat

first

cover

later

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