

# Chicken Satay with Peanut Sauce

## Ingredients: Marinated Chicken

1 cup plain yogurt  
1 teaspoon freshly grated ginger  
1 teaspoon minced garlic  
1 tablespoon curry powder  
1 1/2 pounds skinless, boneless chicken breasts, cut into strips  
wooden skewers, soaked in water 30 minutes  
Vegetable oil, for grilling  
lettuce leaves  
Fresh cilantro leaves  
Peanut sauce

## Directions:

Combine the yogurt, ginger, garlic, and curry powder in a shallow mixing bowl, stirring to combine. Place the chicken strips in the yogurt marinade and gently toss until well coated. Cover and let the chicken marinate in the refrigerator for several hours.

Thread the chicken pieces onto the soaked skewers working the skewer in and out of the meat. Place on a grill, grill pan or griddle over medium heat and brush it with oil to prevent the meat from sticking. Grill the chicken skewers for 3 to 5 minutes on each side, until nicely seared and cooked through. Serve the chicken on a platter lined with lettuce leaves and cilantro; accompanied by a small bowl of peanut sauce on the side.

## Ingredients: Peanut Sauce

1 cup smooth peanut butter  
1/4 cup low-sodium soy sauce  
2 teaspoons red chili paste,  
2 tablespoons dark brown sugar  
2 limes, juiced  
1/2 cup hot water  
1/4 cup chopped peanuts, for garnish

## Directions:

Combine the peanut butter, soy sauce, red chili paste, brown sugar, and lime juice in a food processor or blender and puree. (Add hot water, a little at a time, to thin out the sauce if desired.) Pour the sauce into a serving bowl and garnish with the chopped peanuts. Serve with chicken satay.

