

Satay Chicken

ꜻ Peanut Satay ꜻ

Ingredients:

- 1 onion diced
- 1 garlic clove crushed
- 1 kg (fillets) chicken thighs sliced
- 1 tbs soy sauce
- 2 tsp curry powder
- 3 tbs peanut butter
- 2 tsp Worcestershire sauce
- 3 tsp sugar
- 2 tbs chilli sauce
- 2 cups hot water
- 1 capsicum sliced optional

Method:

- Fry onion, garlic and capsicum in a little oil.
- Add chicken and fry for a minute.
- Add soy sauce, curry powder, peanut butter, Worcestershire sauce, sugar and chilli sauce.
- Add hot water and combine.
- Simmer for approximately 20 minutes until chicken is cooked.

Notes

The sauce will thicken as it cooks, watch it doesn't stick to the bottom of pan. It needs stirring regularly.

This recipe serves 4-6 people with jasmine rice and steamed greens.

Previous recipes: Shakshuka, Puttanesca, Asian Styled Omelette, Hot Wings, Almond Cake, Thai Spiced Chicken Meat Balls, Pork Marinade, Mushroom Steak Sauce, Hamburgers, Brownies, Tomato Meatball Casserole, Vanilla Slice, Blondies, Chinese Beef Ribs, Tuna Mornay, Fudge Top Pudding, Chicken and Mushroom Pasta, Quiche, Spring Rolls. If you've missed any, let me know and I can get you a new copy.

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