

# Chicken Satay (Malaysian)



## Method

To make marinade grind the lemon grass and red onion together in a food processor to make a paste. Add the coriander, chilli, turmeric and sugar and mix well. Marinate the chicken overnight.

Thread the marinated chicken onto the wooden skewers. Grill or barbecue the skewer for 2-3 minutes on each side until cooked.

Serve with Satay Sauce.

To make the sauce boil together slowly the roasted peanuts, water and Satay Sauce concentrate until thick. Season with sugar and salt as required.

Serve with chicken skewers, rice and chunky cucumber.

## Ingredients

### *Marinade*

- 4 skinless chicken breast cut into small cubes
- 2 stalks lemon grass (white parts only)
- 50g finely chopped red onion
- 2 cloves garlic
- 1 tsp coriander seeds ground
- 1 tsp chilli powder
- 2 tsp turmeric powder
- ¼ cup sugar

Wooden skewers (soaked in water to stop them burning)

### Satay Sauce

- 1-2 tbsp [Satay Sauce \(Sambal Kachang\)](#)
- 1 cup roasted peanuts, finely chopped
- 2 cups water
- Sugar to taste