



All Great Meals Begin With
Rulli Bros.
M A R K E T S

Chicken Satay With Peanut Sauce

Ingredients

1 ½ - 2 lbs. Boneless skinless chicken breast cut into strips
1 carton plain yogurt
1 tblsp. Curry powder
1 tsp. fresh grated ginger
5 cloves minced garlic
20 woodens skewers – soaked in cold water for 30 minutes

Preparation

Place yogurt, garlic, curry powder and ginger in resealable bag. Add chicken breast strips and combine thoroughly, let marinate in fridge for 1 to 2 hours.

Thread chicken strips on wood skewers, working in and out of meat, accordion style. Place on grill pan over medium heat cooking 3 to 5 minutes per side. Serve on leaves of napa cabbage accompanied by peanut sauce for dipping.

Peanut Sauce

Ingredients

1 cup smooth peanut butter
¼ cup soy sauce
2 tsp. red chili paste
2 tblsp. Dark brown sugar
Juice from 2 limes
Hot water

Preparation

Combine peanut butter, soy sauce, red cili paste, brown sugar and lime juice in bowl of food processor. Blend until smooth. Drizzle with hot water to smooth further, about ¼ cup at a time.

Garnish with chopped peanuts before serving.



For more information please visit - CaseyMaloneShow.com