

Chicken Satay Indonesian style (Peanut marinated chicken skewers) |

Recipe for 4 portions / 12 tapas

Description

Traditional Indonesian chicken skewers; Rick, fresh and full of flavour!

Ingredients

Satay ayam

- 800 Gr Boneless chicken thigh
- 50 Gr Peanut butter
- 2 Unit(s) Garlic
- 100 Gr French shallot
- 75 Gr Coconut milk
- 50 Gr Kecap manis
- 40 Gr Fried oignons
- 0.50 Bunch(es) Coriander
- 2 Unit(s) Jalapeno pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Satay ayam

Cut the chicken into strips and skewer them, set aside.

Combine all of the ingredients except for the water in a blender and blend until smooth. Add water if necessary to reach the right consistency.

Dip the chicken skewers in the sauce and then either grill them on the barbecue or in a grill pan on the stove until you reach a nice coloration. Finish cooking in the oven or with indirect heat on the barbecue. 8-12 minutes, depending on the size of the chicken skewers.

Garnish with fresh herbs and fried onions.

Bon appétit!