



Satay Chicken

Made with Life's Good Massaman Paste

- 500 g chicken thigh fillet medium diced
- 3 tbsp peanut oil
- 4 tbsp Life's Good Massaman Paste
- 1 large red onion (quartered into large squares)
- 2 tsp minced garlic
- 1 small red onion
- 5 to 6 tbsp crunchy peanut butter
- 100 ml coconut cream
- 1/3 cup crushed peanuts
- 200 mls water
- large wooden skewers (pre soaked in water)

Place diced chicken and large onion (which has been cut into quarters) into small bowl with half of the peanut oil and 2 tbsp of the Massaman Paste. Mix thoroughly until chicken is coated. Leave to marinate for minimum 1/2 hour. Thread chicken and onion onto skewers which have been soaked in cold water to prevent catching fire. For even cooking thread 2 pieces of chicken followed by two pieces of onion and repeat along the skewer. Set completed skewers aside in the fridge. Finely dice small onion and fry with garlic in a splash of oil until well cooked. Add 2 tbsp Massaman Paste and stir thoroughly until Massaman Paste is fragrant. Add peanut butter, coconut cream and crushed peanuts and stir. Incorporate water until consistency smooth. Leave to simmer on low heat until thickened. Fry skewers on BBQ or very hot pan. Serve with peanut sauce and a crisp salad.

Enjoy!

