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Portions: 10 Prep Time: 40 min Cook Time: 20 min

Chicken Satay Skewers



Ingredients

- 150g **MAGGI Coconut Powder Mix**
- 300ml warm water
- ½tsp sunflower oil
- 1 onion, finely chopped
- 1 clove garlic, crushed
- 1 small red chilli, finely chopped
- 1tbsp sugar
- 1tsp soy sauce
- 2tbsp peanut butter
- 10 chicken breasts, cut into strips and pierced onto skewers
- ½tbsp sunflower oil

Each serving typically contains

Calories	Sugars	Fat	Saturates	Salt
361	4.2 g	14.5g	10.1g	0.38g
18%	5%	21%	51%	6%

of an adult's **Guideline Daily Amount (GDA)***

*GDAs are guidelines. Personal requirements vary depending on age, gender, weight and activity levels.

Method

1. Prepare the coconut cream by whisking the coconut milk powder into the water. Set aside.
2. Heat the oil in a wok and fry the onion until softened, then add the garlic and chilli and cook until fragrant.
3. Add the sugar and stir, allowing the ingredients to caramelise slightly, then add the soy sauce and peanut butter. Stir until the peanut butter has melted.
4. Pour in the coconut cream and heat through.
5. Reserve a third of the mixture as a dipping sauce and place the remaining mixture into a shallow bowl or resealable bag with the skewered chicken strips.
6. Allow to marinate for 30 minutes. Fry the chicken by adding oil to a large pan and heat until almost smoking. Add chicken skewers and cook for 2-3 minutes on each side, or until cooked through.
7. Serve with the dipping sauce.

Serving Suggestion

Add toasted chopped peanuts, thinly sliced red chilli, and fresh coriander leaves to the dipping sauce for extra texture and heat.



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