

Indonesian Satay Chicken with Peanut Sauce



Ingredients

For the Satay Chicken

- ½ large or 1 small brown onion
- 2 garlic cloves
- 2.5cm piece fresh ginger, peeled
- ½ tsp ground cumin
- ½ tsp ground fennel
- ½ tsp ground coriander seeds
- 1 tsp turmeric
- 2 tsp sugar
- Pinch salt
- 100 ml water
- 1 kg boneless, skinless chicken breast or thighs, cut into 2.5cm cubes
- Bamboo skewers, soaked in water
- Peanut oil

For the Peanut sauce

- 1 large brown onion
- 2 garlic cloves
- 2.5cm piece fresh ginger, peeled
- 1 small red chili, deseeded
- 3 tbsp peanut oil
- 1 tsp ground coriander
- 1 tsp ground turmeric
- 1 tbsp grated palm sugar (or use light brown sugar)
- 2 tbsp kecap manis
- 1 cup water
- ¾ cup unsalted roasted peanuts, finely chopped (or substitute with 1/2 cup crunchy peanut butter)
- Juice of ½ lime
- 1tsp salt

Directions

Step 1 – To prepare the satay chicken, blend the onion, garlic, ginger, spices, sugar, salt and water to form a paste. Add meat, mix thoroughly and leave to marinate for a few hours or overnight.

Step 2 – Preheat the BBQ to high - 270°C. Thread the chicken pieces onto skewers, brush with oil and grill on both sides until cooked and slightly charred.



Step 3 – To prepare the peanut sauce, blend onion, garlic, ginger and chili to form a paste. Heat oil in a frying pan, add onion mix and cook for a few minutes until fragrant, then add coriander and turmeric and stir to combine. Add palm sugar, kecap manis, water, peanuts, lime juice and salt and simmer on medium heat, stirring, for approximately 15 minutes or until sauce begins to thicken.

Step 4 – Serve the warmed peanut sauce with chicken skewers, along with steamed rice, chunks of fresh cucumber and wedges of lime.

