

Chicken Satay

Marinate the chicken in the satay sauce overnight to allow the flavors to penetrate it. Soak wooden skewers in water overnight to prevent them from burning while cooking.

INGREDIENTS

Serves 4

4 chicken breasts
lemon slices, to garnish
lettuce leaves, to serve
scallions, to serve

For the satay

$\frac{1}{2}$ cup crunchy peanut butter
1 small onion, chopped
1 garlic clove, crushed
2 tablespoons chutney
4 tablespoons olive oil
1 teaspoon light soy sauce
2 tablespoons lemon juice
 $\frac{1}{4}$ teaspoon ground chilies or
cayenne pepper



1 Put all the satay ingredients into a food processor or blender and process until smooth. Spoon into a large dish.



2 Remove all bone and skin from the chicken and cut into 1-inch cubes. Add to the satay mixture and stir to coat the chicken pieces. Cover with plastic wrap and chill for at least 4 hours or, better still, overnight.



3 Preheat the broiler or grill. Thread the chicken pieces onto the wooden skewers.

4 Cook for 10 minutes, brushing occasionally with the satay sauce. Serve on a bed of lettuce and scallions, and garnish with lemon slices.