**Chicken Satay**

**with peanut Dipping Sauce**



**Ingredients:**

15 mL soy sauce

1 chicken breast

10 mL honey & lemon juice

5 mL grated gingerroot

1 clove garlic

**Peanut Dripping Sauce:**

60 mL chicken broth (15 mL pwdr + 60 mL boiling water)

20 mL peanut butter and brown sugar

10 mL soy sauce

2.5 mL grated lemon & olive oil

1 mL ground coriander

0.5 mL crushed red pepper flakes

**Method:**

1. Combine soy sauce, honey, lemon juice, grated gingerroot and garlic in a small bowl. Place skinned and deboned chicken breast in the marinade and cover. Refrigerate for 2 hours or overnight.
2. Cut chicken into cubes and cook in heavy skillet with 1 tbsp olive oil until all pink color is gone and juices are clear.
3. While the chicken is marinating, prepare dipping sauce. Combine all sauce ingredients in a blender and whirl for 30 seconds. Transfer to a small saucepan and heat over medium heat until mixture is bubbly and has thickened. Transfer to a serving dish when the chicken is cooked.