

# Dark Chicken Satay (with Peanut Sauce)

The classic Indonesian dish in a dark color with lots of spices and a delicious peanut sauce.

Preparation time: **15 min** + Marinate time: **1h** + Cooking time: **15 min**  
= **Total time: 1h 30min**

500g chicken breast

## For the marinade:

3 tb. soy sauce  
2 tb. olive oil  
2 ts. cumin  
1 ts. curcuma  
1 ts. cardamom  
1 tb. agave syrup or honey  
1 ts. paprika (spicy)  
2 ts. coriander (ground)  
2 cm ginger, grated

## For the sauce:

2 tb. olive oil  
1 onion, minced  
3 cloves of garlic, minced  
2 ts. cumin  
1 ts. curcuma  
1 ts. coriander  
½ ts. cinnamon  
1 ts. paprika (sweet)  
1 ts. lime zest  
1 chili, minced  
250ml coconut milk  
2 tb. peanut butter  
1 tb. lime juice  
salt



## Simple Steps to Succeed

1. Cut the chicken breasts into long stripes.
2. In a bowl (big enough to fit the chicken and the marinade) mix all the ingredients for the marinade. Then add the chicken stripes into the bowl, stir up.
3. Marinade for about one hour.
4. For the sauce, make a spice mixture with the cumin, curcuma, coriander, cinnamon, paprika, lime zest and chili.
5. Brown the onions using the olive oil.
6. Add the garlic. Fry for a minute, then also add the spice mixture.
7. Deglaze with coconut milk. Add salt.
8. Add the peanut butter. Allow the sauce to reduce.
9. In the meantime, in a frying pan, fry the chicken stripes with little olive oil until brown on all sides.
10. Season the sauce salt and lime juice.
11. On the plate, put the sauce over the chicken stripes.

Serve with rice.

