

## Spicy Peanut Chicken Satay



### Ingredients:

8 boneless, skinless chicken thighs, cut into bite-sized pieces  
3 cloves garlic, minced  
1 cup peanut sauce  
1/2 cup sriracha sauce  
1/2 cup basil leaves, chopped  
1/2 cup coconut milk  
2 tablespoons olive oil  
1 tablespoon curry powder  
1 tablespoon kosher salt  
1 tablespoon freshly ground black pepper  
1 teaspoon ground ginger  
Juice and zest from one lime  
10 wooden skewers, soaked in water for one hour  
Sesame seeds  
Minced fresh chives

### Directions:

- 1) Combine the garlic through the lime juice in a bowl, reserving 1/2 cup of the marinade for later. Add the chicken to the bowl and marinate the chicken in the fridge for 2 -4 hours.
- 2) Preheat your oven to broil and line a baking sheet with aluminum foil. Lightly spray the foil with non-stick cooking spray.
- 3) Thread the marinated chicken onto the skewers, and line them up on the baking sheet. Season the skewers with salt and pepper.
- 4) Place the pan in the oven and broil the chicken for 3 -5 minutes until the chicken starts to brown.
- 5) Turn the skewers over, and brush some of the marinade on top. Broil an additional 3-5 minutes until browned and the chicken is cooked through.
- 6) To serve, sprinkle the chicken with the chives and the sesame seeds, along with the remaining marinade for dipping.