Satay Chicken & Asian Style Salad

SERVING
4 people

COOK TIME
15 min



Ingredients

500g chicken breast, Cut into strips
1 tsp curry powder
1 tsp caster sugar
1 tbsp red curry paste
1/3 cup coconut milk
12 wooden skewers, soaked in water for 30min.
1 cup basmati rice
350g Simply Salads Asian Style Salad Kit, mixed with dressing and noodles

Sauce
¾ cup peanut butter
2 tbsp caster sugar
2 tbsp soy sauce
1 tbsp apple cider vinegar
¾ cup water
1 tbsp red curry paste
1 cup coconut milk

Method

Combine the chicken, curry powder, caster sugar, red curry paste and coconut milk in a large bowl. Cover and set aside for 10mins. Drain the wooden skewers and thread one chicken strip onto each of the skewers.

Heat a griddle pan or BBQ and cook the skewers for 4min on each side.

Meanwhile cook the rice as per packet instructions, and combine the salad with the dressing and toppings as per packet instructions.

Then make the peanut sauce. Combine all ingredients in a small saucepan and whisk to combine and then bring to a boil. Reduce to a simmer for 5min until it begins to thicken.

Serve the chicken on a bed of rice and drizzle with peanut sauce. Serve alongside Asian style salad.