

Chicken satay, peanut sauce, ginseng and fresh cilantro

Recipe for 12 tapas

Description

Skewers of chicken thighs marinated in an Asian marinade and served with peanut butter sauce and hoisin sauce and chopped cilantro.

Note

You can also cook your chicken satay on the BBQ, but beware to soak your bamboo skewers at least 30 minutes ahead to make sure they do not burn.

Ingredients

For the chicken satay

- 4 Unit(s) Boneless chicken thigh
- 1 Clove(s) Garlic
- 10 Gr Fresh ginger
- 1 Tbsp Curcuma

- Vegetable oil
- Salt and pepper

For the peanut sauce

- 30 Ml Hoisin sauce
- 30 Ml Sugar
- 45 Ml Water
- 30 Ml Peanut butter
- 1 Unit(s) Lime
- 15 Ml Peanuts
- 4 Sprig(s) Fresh cilantro
- 1 Root Ginseng

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

General preparation

Cut the chicken thighs into cubes. Finely chop the cilantro, ginger and garlic. Juice the lime. Roast the peanuts in the oven for a few minutes and chop them roughly. Heat the ginseng root 30 seconds in microwave than chop it roughly. Boil the ginseng 1 hour in two litres of water in order to get a reduction of the infusion.

Chicken satay preparation

Mix all the marinade ingredients in a bowl. Add in the chicken cubes, a drizzle of olive oil as well as salt and pepper and marinate for 15 minutes to 2 hours. Put about 3 chicken cubes per skewer and sear them over high heat in a nonstick skillet and place them on a baking sheet. Finish cooking in the oven for 8 to 10 minutes.

Peanut sauce preparation

In a small pot, put the sugar, water, 3 spoons of ginseng reduction and the Hoisin sauce and bring to a boil. Turn off the heat and whisk in the peanut butter and lime juice. Season with salt.

To serve

Serve your chicken skewers in a large plate, brush them with a little bit of sauce and serve the extra sauce in a small dish on the side. Sprinkle with chopped cilantro and peanuts.

Bon appétit!