

## *Idiot's Kitchen Recipe – Chicken Satay*

Recipe from [www.idiotskitchen.com](http://www.idiotskitchen.com) – Adapted from Williams Sonoma



### Ingredients:

- ¼ cup vegetable oil such as safflower or canola
- ¼ cup soy sauce, preferably low sodium
- 2 limes, juiced
- 2 green onions, thinly sliced
- 2-3 cloves garlic, finely chopped
- 2 Tablespoons fresh ginger, peeled and finely chopped
- 1 teaspoon chili garlic sauce
- 1 pound chicken thighs (boneless, skinless) trimmed and cut into 2 inch pieces

To make the marinade, combine ¼ cup vegetable oil, ¼ cup light soy sauce, and the juice of 2 limes in a medium bowl. Add 2 thinly sliced green onions, 2-3 cloves of finely chopped garlic, and 2 Tablespoons of peeled and chopped fresh ginger. Spice things up with 1 teaspoon of chili garlic sauce. Stir to combine.

Trim the excess fat from the chicken thighs and cut into 2 inch pieces. Put the chicken into the marinade (you can do this in a bowl or in a ziplock bag) and marinate for at least 1 hour. For the best flavor, marinate for several hours or even overnight.

Remove the marinated chicken and thread it onto skewers. Discard the used marinade. If you are using wooden skewers, be sure to soak them in water for about 20 minutes before adding the chicken so that they do not burn on the grill. Preheat the grill or broiler to medium high and cook the chicken 4-5 minutes per side until firm to the touch and golden brown. Because the pieces are small, this cooks very quickly. However, be sure that the chicken is cooked all the way through and no pink remains in the middle.

Serve with rice and peanut sauce (recipe on [www.idiotskitchen.com](http://www.idiotskitchen.com)).

Makes 4 servings.