

Chicken Satay

To marinate chicken

10 pieces	chicken breast (thin slices)
1 tablespoon	Curry powder
5 tablespoon	Coconut cream
1 teaspoon	Sugar
½ teaspoon	salt

Cut the chicken breast against the grain, diagonally, into ½-inch thick strips. Once you get to the flat part of the chicken, you can make it wider to even out the size. For chicken thighs, trim off excess fat and any dangly bits and cut horizontally in half. Then marinate chicken with curry powder, coconut cream, sugar and salt. Then mix everything together and leave it for 30 minutes. Then put the chicken through the skewer the BBQ on the charcoal or grill on the hot pan with a little bit of soy oil. Dip with chicken satay sauce.

Satay Sauce

1 teaspoon	Massaman curry
4 Tablespoon	Coconut cream
1 teaspoon	Coconut Sugar
1 Tablespoon	Tamarind juice
1 Teaspoon	Fish Sauce
3 Tablespoon	Grounded peanuts

Pan fried Massaman curry paste in the wok then add coconut cream and cook until brought to a boil then add coconut sugar, fish sauce and tamarind sauce. Reduce the sauce until it is thick. Then serve with the chicken.