

Chicken Satay with Creamy Peanut Sauce - An Irresistible Grilled Favorite

Chicken Satay with Peanut Sauce



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4 min

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INGREDIENTS

For the Chicken Marinade:

1.5 lbs chicken breast or thighs, cut into thin strips

... cup soy sauce

2 tbsp brown sugar

2 tbsp vegetable oil

1 tbsp ground coriander

1 tsp turmeric powder

‰ tsp cumin powder

1 clove garlic, minced

1 tsp grated fresh ginger

For the Peanut Sauce:

‰ cup peanut butter (creamy or chunky)

... cup coconut milk

2 tbsp soy sauce

1 tbsp brown sugar

1 tbsp rice vinegar

1 tsp chili paste or Sriracha (adjust to taste)

Warm water, as needed for consistency

Optional Garnishes:

Chopped peanuts

Fresh cilantro

Lime wedges

Directions:

1. Marinate the Chicken:

2. Make the Peanut Sauce:

3. Cook the Chicken:

4. Serve It Up:

Tips for Success:

Use metal skewers or soak wooden ones for at least 30 minutes to prevent burning.

Want more heat? Add extra chili paste or a pinch of red pepper flakes to the sauce.

No grill? These can be broiled or pan-seared just as easily.

For extra flavor, reserve a bit of marinade (before adding chicken) and brush it on during grilling.

Serving Suggestions & Pairings:

Pair with Sheet Pan Quesadillas for a crowd-pleasing fusion meal

Sip on Blueberry Lemonade for a cool, fruity contrast

DIRECTIONS

1. Marinate the Chicken: In a bowl, combine soy sauce, brown sugar, oil, coriander, turmeric, cumin, garlic, and ginger. Add the chicken strips and toss until coated. Cover and refrigerate for at least 1 hour (or up to 4 for deeper flavor).
2. Make the Peanut Sauce: In a saucepan over medium heat, combine peanut butter, coconut milk, soy sauce, brown sugar, rice vinegar, chili paste, and garlic. Stir continuously until smooth and warmed through. Add warm water, 1 tablespoon at a time, to thin to your desired consistency. Set aside.
3. Cook the Chicken: Preheat a grill or grill pan to medium-high. Thread the marinated chicken onto skewers. Grill each skewer for 3-4 minutes per side, or until fully cooked and lightly charred.
4. Serve It Up: Arrange the chicken satay on a serving platter. Garnish with chopped peanuts, cilantro, and lime wedges. Serve the peanut sauce on the side or drizzle directly over the skewers.
5. Tips for Success: Use metal skewers or soak wooden ones for at least 30 minutes to prevent burning.
6. Want more heat? Add extra chili paste or a pinch of red pepper flakes to the sauce.
7. No grill? These can be broiled or pan-seared just as easily.
8. For extra flavor, reserve a bit of marinade (before adding chicken) and brush it on during grilling.
9. Serving Suggestions & Pairings: Serve this dish with jasmine rice, cucumber salad, or skewered veggies. Or create a Southeast Asian-inspired spread:

10. Pair with : Sheet Pan Quesadillas for a crowd-pleasing fusion meal
11. Sip on : Blueberry Lemonade for a cool, fruity contrast
12. For comfort vibes, add : Easy Turkey Wings or dip with Beer Cheese Dip
13. Storage & Leftovers: Fridge: Store grilled chicken and peanut sauce separately for up to 4 days.
14. Freezer: Freeze marinated raw chicken in a zip-top bag for up to 3 months.
15. Reheat: Gently reheat chicken in a skillet or microwave; thin peanut sauce with water if it thickens.
16. More Recipes You'll Love: Dorito Casserole
17. Easy : Turkey Wings
18. Beer : Cheese Dip
19. Final Thoughts: With bold flavor and easy prep, Chicken Satay with Peanut Sauce is a meal you'll come back to again and again. It's versatile, packed with protein, and undeniably crowd-pleasing. Whether you're hosting guests or just feeding yourself, this dish always delivers.
20. Give it a try and tag us with your skewers! For more global-inspired comfort food, follow along at ChefManiac.
21. Keep grilling,: Jason Griffith - ChefManiac.com

SWAPS & NOTES

thanks to coriander, turmeric, and ginger.

The real show-stealer, though, is the homemade peanut sauce -a silky blend of peanut butter, coconut milk, garlic, soy, and just the right amount of heat.

It's perfect for dipping, drizzling, or straight-up spooning.

This dish is perfect for weeknight dinners, parties, or meal prep.

TIPS FOR SUCCESS

Use metal skewers or soak wooden ones for at least 30 minutes to prevent burning.

Add extra chili paste or a pinch of red pepper flakes to the sauce.

These can be broiled or pan-seared just as easily.

For extra flavor, reserve a bit of marinade (before adding chicken) and brush it on during grilling.

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/chicken-satay-with-creamy-peanut-sauce-an-irresistible-grilled-favorite/>