

Chicken Satay with Peanut Sauce: Grilled, Creamy & Flavorful Skewers

Chicken Satay with Peanut Sauce: Grilled Perfection with Creamy, Spiced Goodness!



TIME
30 min

TEMP
165°F

METHOD
Slow cooker

PRINT
Recipe Card

INGREDIENTS

1 ½ lbs boneless skinless chicken thighs, cut into strips (about 1-inch thick, 3-4 inches long)
2 tablespoons soy sauce (low sodium preferred)
1 tablespoon fish sauce (adds umami depth)
1 tablespoon brown sugar, packed
2 garlic cloves, minced
1 teaspoon ground turmeric
1 teaspoon ground coriander
1 tablespoon vegetable oil
Wooden skewers, soaked in water (or metal skewers)
½ cup creamy peanut butter
1 tablespoon red curry paste (mild or medium, adjust to taste)
1 teaspoon rice vinegar (unseasoned)
1 teaspoon lime juice (freshly squeezed)
1/3 cup coconut milk (canned light or full-fat for richer sauce, or water for lighter version)
Warm water to thin, if needed

Swaps and Notes:

Chicken Thighs: Boneless, skinless chicken thighs are excellent for satay as they remain juicy and tender on the grill. Chicken breast can be used but may dry out more easily; cut into slightly smaller strips.

Fish Sauce: Adds an authentic savory depth. Do not omit if possible.

Turmeric & Coriander: Essential spices for the classic satay flavor and color.

Peanut Butter: Creamy peanut butter is ideal for a smooth sauce. Natural peanut butter can be used, but might require more thinning.

Red Curry Paste: Provides a complex flavor base and a touch of heat. Adjust amount to your spice preference.

Coconut Milk: Canned coconut milk adds creaminess and tropical notes. Use full-fat for a richer sauce, or light for a thinner, lighter version.

Water can be used to thin if you don't want coconut flavor.

Brown Sugar (Sauce): Balances the savory and tangy flavors.

Rice Vinegar & Lime Juice: Add essential tang and brightness to the sauce.

Soaked Skewers: If using wooden skewers, soaking them prevents them from burning on the grill.

Directions:

Marinate Chicken: In a medium bowl, mix together 2 tablespoons soy sauce, 1 tablespoon fish sauce, 1 tablespoon brown sugar, 2 minced garlic cloves, 1 teaspoon ground turmeric, 1 teaspoon ground coriander, and 1 tablespoon vegetable oil. Add the chicken strips to the marinade and toss until well coated. Marinate in the refrigerator for at least 30 minutes (or up to 2 hours for deeper flavor). If you have more time, you can marinate overnight.

Thread Chicken: Thread the marinated chicken strips onto the soaked wooden skewers (or metal skewers). Don't pack them too tightly, allowing them to cook evenly.

Preheat Grill: Preheat your grill or grill pan over medium-high heat. Lightly oil the grates to prevent sticking.

Grill Chicken Satay: Place the chicken skewers on the preheated grill. Grill for 3-4 minutes per side, or until the chicken is cooked through (internal temperature reaches 165°F / 74°C) and slightly charred with beautiful grill marks. Cook in batches if necessary to avoid overcrowding.

Make the Peanut Sauce: Meanwhile, while the chicken is grilling, prepare the peanut sauce. In a small saucepan over low heat, combine the ¾ cup creamy peanut butter, 2 tablespoons soy sauce, 1 tablespoon red curry paste, 1 tablespoon brown sugar, 1 teaspoon rice vinegar, 1 teaspoon lime juice, and 1/3 cup coconut milk. Stir constantly until the sauce is smooth and heated through.

Adjust Sauce Consistency: Thin the peanut sauce with warm water as needed, stirring until it reaches your desired consistency (thick enough to coat, but pourable for dipping). Taste and adjust sweetness, saltiness, or spice as needed.

Serve: Remove the grilled chicken skewers from the grill. Serve them hot with a side of the creamy, spiced peanut sauce for dipping. Optional garnish with chopped fresh cilantro or a sprinkle of crushed peanuts.

Tips for Success:

Marinate Adequately: Even a 30-minute marinade makes a difference, but longer (up to 2 hours) will yield more flavorful chicken.

DIRECTIONS

1. Making : Chicken Satay with Peanut Sauce involves marinating, grilling, and a quick sauce preparation!
2. Marinate : Chicken: In a medium bowl, mix together 2 tablespoons soy sauce, 1 tablespoon fish sauce, 1 tablespoon brown sugar, 2 minced garlic cloves, 1 teaspoon ground turmeric, 1 teaspoon ground coriander, and 1 tablespoon vegetable oil. Add the chicken strips to the marinade and toss until well coated. Marinate in the refrigerator for at least 30 minutes (or up to 2 hours for deeper flavor). If you have more time, you can marinate overnight.
3. Thread : Chicken: Thread the marinated chicken strips onto the soaked wooden skewers (or metal skewers). Don't pack them too tightly, allowing them to cook evenly.
4. Preheat : Grill: Preheat your grill or grill pan over medium-high heat. Lightly oil the grates to prevent sticking.
5. Grill : Chicken Satay: Place the chicken skewers on the preheated grill. Grill for 3-4 minutes per side, or until the chicken is cooked through (internal temperature reaches 165°F / 74°C) and slightly charred with beautiful grill marks. Cook in batches if necessary to avoid overcrowding.
6. Make the : Peanut Sauce: Meanwhile, while the chicken is grilling, prepare the peanut sauce. In a small saucepan over low heat, combine the ½ cup creamy peanut butter, 2 tablespoons soy sauce, 1 tablespoon red curry paste, 1 tablespoon brown sugar, 1 teaspoon rice vinegar, 1 teaspoon lime juice, and 1/3 cup coconut milk. Stir constantly until the sauce is smooth and heated through.

7. **Adjust : Sauce Consistency:** Thin the peanut sauce with warm water as needed, stirring until it reaches your desired consistency (thick enough to coat, but pourable for dipping). Taste and adjust sweetness, saltiness, or spice as needed.
8. **Serve:** Remove the grilled chicken skewers from the grill. Serve them hot with a side of the creamy, spiced peanut sauce for dipping. Optional garnish with chopped fresh cilantro or a sprinkle of crushed peanuts.
9. **Tips for Success: Marinate Adequately:** Even a 30-minute marinade makes a difference, but longer (up to 2 hours) will yield more flavorful chicken.
10. **Soak : Skewers:** If using wooden skewers, soaking prevents them from burning.
11. **Don't : Overcook Chicken:** Chicken thighs stay juicy, but watch internal temperature to avoid dryness.
12. **Don't : Overcrowd Grill:** Cook in batches for even cooking and good char.
13. **Warm : Sauce Gently:** When making the peanut sauce, warm it over low heat and stir constantly to prevent sticking or burning.
14. **Thin : Sauce to Preference:** Adjust the consistency of the peanut sauce with warm water to your liking.
15. **Serving Suggestions and Pairings:** Chicken Satay with Peanut Sauce is a fantastic appetizer, but also substantial enough to be a main course. Serve it with a side of fluffy white rice or coconut rice, a simple cucumber salad, or some pickled vegetables. For other delicious Asian-inspired chicken dishes, you might also love my Hawaiian Teriyaki Chicken or my quick and easy Air Fryer Chicken Fajitas.
16. **Storage and Leftover Tips:** Leftover Grilled Chicken Satay can be stored (off the skewers) in an airtight container in the refrigerator for up to 3-4 days. The Peanut Sauce can be stored separately in an airtight container in the refrigerator for up to 1 week. To reheat chicken, gently warm in a microwave or a dry skillet. Reheat peanut sauce gently over low heat, whisking in a little water to thin if needed.
17. **More Recipes You Will Love:** If you loved the savory, sweet, and spiced flavors of this chicken satay, here are a few more fantastic savory recipes that I think you'll absolutely love:
18. For another quick and flavorful beef dish with an Asian twist, check out my Chinese Pepper Steak.
19. If you're a fan of unique savory pastries, my : Chinese Meat Pies are a fun project.
20. For a different kind of cheesy chicken bite, check out my Easy Cheese Stuffed Chicken Wontons with Ranch (Golden, Crunchy, Addictive!).
21. And for a versatile chicken dish with a kick, my Slow Cooker Chicken & Gravy (while not Asian, is a great comforting meal)
22. **Final Thoughts:** This Chicken Satay with Peanut Sauce is a true culinary delight - bringing authentic, vibrant flavors of Southeast Asia right to your grill. It's tender, incredibly flavorful, and perfectly complemented by that rich, creamy peanut sauce. Give it a grill, and enjoy this delicious tropical

adventure!

23. What's your favorite international dish to make on the grill? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

Chicken Thighs: Boneless, skinless chicken thighs are excellent for satay as they remain juicy and tender on the grill.

Chicken breast can be used but may dry out more easily; cut into slightly smaller strips.

Fish Sauce: Adds an authentic savory depth.

Turmeric & Coriander: Essential spices for the classic satay flavor and color.

TIPS FOR SUCCESS

Marinate Adequately: Even a 30-minute marinade makes a difference, but longer (up to 2 hours) will yield more flavorful chicken.

Soak Skewers: If using wooden skewers, soaking prevents them from burning.

Don't Overcook Chicken: Chicken thighs stay juicy, but watch internal temperature to avoid dryness.

Don't Overcrowd Grill: Cook in batches for even cooking and good char.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/chicken-satay-with-peanut-sauce-grilled-creamy-flavorful-skewers/>