



WHISTLERGRILLS

# Chicken Satay!

CHICKEN SATAY ON A BED OF SPICY NOODLES!

Perfectly grilled chicken satay skewers paired with flavourful noodles, all simply created on the barbecue! A dish that can easily cater for a crowd by doubling the ingredients.

**Prep & cook time** - 25 mins (excluding overnight marination) **Skill level** - easy **Serves** - 4

## Ingredients

### Meat:

800g of skinned & boned chicken thighs

### Marinade:

6 tbsp of satay sauce

2 tbsp of light soy sauce

3 tbsp of ketjap manis

2 tsp of fish sauce

3 tbsp of runny honey

Juice from 1 lime

### Peanut sauce:

5 tbsp of crunchy peanut butter

2 tbsp of light soy sauce

3 tbsp of brown sugar

7 tbsp of coconut milk

Juice from half a lime

### Others:

Crushed roasted salted peanuts

Chilli oil / crisp

chopped coriander

2 packs (600g) of fresh noodles

2 tbsp of sesame oil

3 tbsp of ketjap manis

Metal skewers

Wok or a suitable pan

Digital thermometer - optional

## Method

### Prep

1. Cut the chicken thighs into bite size chunks (normally 2/3 pieces per thigh)
2. Mix together the marinade ingredients then add the cut chicken thighs - mix
3. Cover and refrigerate for 24 hours.

### Cooking

1. Fire up the BBQ on full heat, leave for 5 minutes to heat up
2. When ready to cook, thread the chicken onto metal skewers
3. Place the skewers on the BBQ. Leave for a few minutes with the hood down before turning the skewers over
4. Brush the leftover marinade over the chicken regularly throughout the cook. You may have to reduce the temperature during the cook
5. Whilst the chicken is cooking, create the sauce by mixing all the peanut sauce ingredients together in a bowl
6. 3 minutes before the chicken is cooked, fire up the side burner and add the sesame oil into a wok (or suitable pan).
7. Heat the oil and add the fresh noodles. Mix well in order to coat the noodles in oil
8. Add 2 tbsp of ketjap manis and cook for 3-4 minutes, making sure to mix regularly
9. When the internal temperature (use a digital thermometer) of the chicken reaches 75 degrees centigrade, it's good to go!
10. Plate up the noodles, add the chicken, drizzle with peanut sauce, add the crushed peanuts and drizzle with the chilli crisp, as well as coriander!



ENJOY!