

Coconut & Chilli Satay Sticks

Ingredients

- 4 x chicken breasts cut into strips
- For marinade
 - Olive oil
 - 1 small chilli
 - 1/2 cup coconut cream
 - 1 tbs peanut butter
 - 1/2 tsp turmeric

Method

Skewer the chicken evenly onto 4 - 5 skewers. For the marinade: combine all ingredients together, season with salt and pepper. Pour marinade over chicken and allow to marinate for 45 min. Pre-heat oven to grill setting. Cook chicken under hot grill for 8-10 minutes, turning once.