

Chicken Satay

1. Combine marinade ingredients in a large mixing bowl. Add chicken. Let sit, covered in the fridge for at least 2 hours.
2. Skewer the marinated chicken pieces (five to six pieces per stick depending on the length).
3. Grill over medium heat covered for 10 minutes. Turn them and continue to grill covered for an additional 10 minutes or until chicken is cooked through.
4. In a small bowl, whisk together sauce ingredients until well combined. Serve with chicken. Pairs well with grilled veggies. I love zucchini, mushroom and red pepper. Enjoy!