

FOR the  
Little ONES

# Baked Satay Chicken

Oven-baked peanut chicken served over lemongrass jasmine rice with crunchy snow peas and cucumber.

 30 Minutes

 4 Servings

 Chicken

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## FROM YOUR BOX

PEANUT BUTTER SLUGS	2
COCONUT MILK	165ml
LIME	1
DICED CHICKEN BREAST	600g
JASMINE RICE	300g
LEMONGRASS	1
LEBANESE CUCUMBERS	2
SNOW PEAS	150g
PEANUTS	40g

## FROM YOUR PANTRY

soy sauce, sugar (of choice)

## COOKING TOOLS

saucepan x 2, oven dish

Marinate chicken in honey and soy sauce. Thread onto skewers and grill or bake in the oven. Serve with rice, satay sauce and fresh salad.

### Before you start cooking!

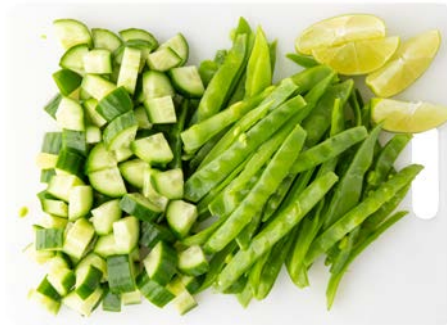
Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. Make the Satay Sauce

Set oven to 220°C. Place peanut butter, coconut milk, **1/4 cup water** and juice from 1/2 lime in a small pan. Heat, stirring, until combined. Season with **1 tbsp soy sauce and 1 tsp sugar**.

**tip** Add lime zest or 1 tbsp sweet chilli sauce to satay for extra flavour!



### 4. PREPARE THE TOPPING

Meanwhile, dice cucumbers, trim and slice snow peas. Wedge remaining lime.

**tip** Add any other fresh veggies of choice such as capsicum, tomatoes or carrots!



### 2. Bake the Chicken

Place chicken in a lined oven dish. Pour over half of the satay sauce, toss to coat. Bake for 20 minutes or until golden and cooked through.

**tip** You can grill the chicken and serve the sauce on the side if you prefer.



### 5. FINISH AND SERVE

Serve baked satay chicken with jasmine rice, remaining satay sauce and lime wedges. Scatter over fresh ingredients and peanuts.

**tip** Add a drizzle of chilli or sweet chilli sauce for some extra flavour!



### 3. Cook the Rice

Place rice in a pan, cover with **550ml water**. Bruise and add lemongrass. Bring to a boil. Cover and reduce to medium-low heat for 10-15 minutes. Remove from heat, uncover and stand for 5 minutes. Stir with a fork.

**tip** Halve and bruise lemongrass with a rolling pin or similar to release the flavours!