



## Grilled Chicken Saté with Peanut Dipping Sauce

**Prep: 25 minutes plus marinating**

**Grill: 8 minutes • Serves: 6**

- 18 (6-inch) bamboo skewers
- 3 garlic cloves
- 1¼ cups unsweetened coconut milk
- ½ cup packed light brown sugar
- 2 tablespoons fresh lime juice
- 1½ tablespoons fish sauce
- 1½ tablespoons grated peeled fresh ginger
- ¼ teaspoon turmeric powder
- 1½ pounds boneless, skinless chicken breasts, sliced diagonally into ½-inch-thick strips
- 2 green onions, thinly sliced
- ¾ cup creamy peanut butter
- 1½ tablespoons less-sodium soy sauce
- 1 teaspoon crushed red pepper flakes

**1.** In wide, shallow dish, soak skewers in water 30 minutes. In blender or food processor with knife blade attached, purée garlic, ¾ cup coconut milk, brown sugar, lime juice, fish sauce, ginger and turmeric.

**2.** Thread chicken onto skewers, weaving chicken in and out of skewer; place in medium, deep bowl. Pour ½ cup coconut milk mixture over chicken skewers and rotate to coat evenly; refrigerate 30 minutes.

**3.** In small saucepot, heat onions, peanut butter, soy sauce, red pepper flakes, remaining ½ cup coconut milk and remaining coconut milk mixture over low heat until mixture simmers, whisking occasionally; cook 2 minutes. Remove saucepot from heat; keep warm. Makes about 1¾ cups sauce.

**4.** Prepare outdoor grill for direct grilling over medium-high heat. Remove skewers from marinade; discard marinade. Place skewers on hot grill rack; cook 8 minutes or until internal temperature reaches 165°, turning once. Serve with peanut dipping sauce.

*Approximate nutritional values per serving:*

*177 Calories, 20g Fat (5g Saturated), 62mg Cholesterol, 679mg Sodium, 28g Carbohydrates, 2g Fiber, 27g Protein*