



Satay-Skewers

with Peanut-Sauce

For the Satay-Skewers

Grind 2 garlic cloves, 1 red chili (seeds removed) and 2 table spoons coriander (cilantro) seeds finely. Stir with 2 tables spoons of sesame oil and 5 table spoons of soy sauce until you have an even marinade.

Cut 500 g chicken breast into long, 2 cm wide stripes and let sit in the marinade for 30 minutes.

After that put every chicken strip on a skewer and fry in a pan with a little oil.

For the Peanut-Sauce

Mix 150 g peanut butter, 3 cm fresh minced ginger, 1 charlotte cut into quarters, 2 cloves of garlic, 1 chili, 1 table spoon of soy sauce, 1 table spoon of lime juice and 2 table spoons of water in a high plastic bowl with a blender.

Pour the sauce into a small pot and let cook until the sauce is nice and even.