




MALAYSIAN CHICKEN SATAY KEBABS WITH COCONUT RICE



 Serves 4  Prep Time 10 minutes plus marinating  Cook Time 20 minutes



INGREDIENTS

- 500g chicken tenderloins
- 210g pouch **Wattie's WOK Creations Malaysian Peanut Satay Stir-Fry Sauce**
- Handful fresh coriander leaves
- Roasted peanuts, chopped (garnish)

Coconut Rice:

- 1 ¼ cups jasmine rice, rinsed in cold water and drained

METHOD

1. Place chicken tenderloins into a glass or ceramic dish. Reserve a ¼ cup of **Wattie's WOK Creations Malaysian Peanut Satay Stir-Fry Sauce** and pour the remaining sauce over the chicken. Stir to coat the chicken. Cover. Allow to marinate in the fridge for 4 hours or overnight. Remove chicken from the marinade and thread onto pre-soaked wooden skewers.

- 2 cups cold water
- ½ cup **Trident Premium Coconut Milk**
- ¼ cup (reserved) **Wattie's WOK Creations Malaysian Peanut Satay Stir-Fry Sauce**
- 1 tsp salt

2. BBQ or grill kebabs over medium heat for 3-4 minutes on each side or until chicken is cooked. Serve over coconut rice and garnish with coriander leaves and chopped roasted peanuts.

Coconut Rice:

1. Place rice into a saucepan. Add cold water, **Trident Premium Coconut Milk**, the reserved **Malaysian Peanut Satay Sauce** and salt. Stir. Cover and bring to the boil. Stir. Reduce heat and simmer covered for 10 minutes. Remove from the heat and allow to stand for 10 minutes to complete cooking.

TIPS

Soak wooden skewers in water 30 minutes before using to avoid burning on the BBQ.