

Indonesian Pork Satay

Yield: 4 min
Total Time: 400 min

Recipe from: <https://www.recipeschoose.com/recipes/indonesian-pork-satay-recipe>

Ingredients:

- 2 cloves garlic
- 1/2 cup green onions chopped
- 1 tablespoon fresh ginger root chopped
- 1 cup peanuts roasted, salted Spanish
- 2 tablespoons lemon juice
- 2 tablespoons honey
- 1/2 cup soy sauce
- 2 teaspoons coriander seed crushed
- 1 teaspoon red pepper flakes
- 1/2 cup chicken broth
- 1/2 cup melted butter
- 1 1/2 pounds pork tenderloin cut into 1 inch cubes

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 170 milligrams
4. Fat: 48 grams
5. Fiber: 4 grams
6. Protein: 48 grams
7. SaturatedFat: 19 grams
8. Sodium: 2070 milligrams
9. Sugar: 11 grams

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