

Indonesian Satay

Yield: 6 min
Total Time: 60 min

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

Ingredients:

- 3 tablespoons soy sauce
- 3 tablespoons tomato sauce
- 1 tablespoon peanut oil
- 2 cloves garlic peeled and minced
- 1 pinch ground black pepper
- 1 pinch ground cumin
- 6 skinless boneless chicken breast halves cubed
- 1 tablespoon vegetable oil
- 1/4 cup minced onion
- 1 clove garlic peeled and minced
- 1 cup water
- 1/2 cup chunky peanut butter
- 2 tablespoons soy sauce
- 2 tablespoons white sugar
- 1 tablespoon lemon juice

Nutrition:

1. Calories: 430 calories
2. Carbohydrate: 12 grams
3. Cholesterol: 130 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 48 grams
7. SaturatedFat: 4.5 grams
8. Sodium: 1090 milligrams
9. Sugar: 8 grams

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