

# Chicken Satay with Peanut Sauce

Yield: 4 min  
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/italia-garden-lime-juice-for-ceviche-recipe>

## Ingredients:

- 1/2 cup coconut milk
- 2 tablespoons soy sauce
- 1/4 cup lime juice freshly squeezed
- 3 teaspoons garlic paste Gourmet Garden Stir-in
- 1 tablespoon brown sugar
- 1 teaspoon ginger paste Gourmet Garden Stir-in
- 1 teaspoon curry powder
- 1 pound chicken breast tenders boneless skinless, or chicken breast cut into strips
- cilantro Gourmet Garden Lightly Dried, for garnish, optional
- 1/2 cup creamy peanut butter
- 1 tablespoon lime juice
- 1 tablespoon vegetable oil
- 1 teaspoon curry powder
- 2 teaspoons garlic paste Gourmet Garden Stir-in
- 1/4 cup coconut milk
- 1 tablespoon Sriracha
- 2 tablespoons brown sugar

## Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 39 grams
3. Cholesterol: 45 milligrams
4. Fat: 49 grams
5. Fiber: 5 grams
6. Protein: 27 grams
7. SaturatedFat: 17 grams
8. Sodium: 1200 milligrams

9. Sugar: 13 grams

---

Thank you for visiting our website. Hope you enjoy Chicken Satay with Peanut Sauce above. You can see more 16 italia garden lime juice for ceviche recipe Experience culinary bliss now! to get more great cooking ideas.