

# Marty's Thai Chicken Satay

Yield: 8 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/thai-chicken-satay-recipe-indian>

## Ingredients:

- 2 tablespoons vegetable oil
- 2 tablespoons soy sauce
- 2 teaspoons tamarind paste
- 1 stalk lemon grass chopped
- 2 cloves garlic crushed
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 tablespoon lime juice
- 1 teaspoon muscovado sugar
- 1/2 teaspoon chili powder
- 2 pounds skinless boneless chicken breast cut into strips
- 20 water wooden skewers, soaked in, for 30 minutes
- 2 tablespoons crunchy peanut butter
- 2 tablespoons peanuts chopped
- 14 ounces coconut milk
- 2 teaspoons curry paste red Thai
- 1 tablespoon fish sauce
- 1 teaspoon tomato paste
- 1 tablespoon brown sugar

## Nutrition:

1. Calories: 330 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 75 milligrams
4. Fat: 22 grams
5. Fiber: 2 grams
6. Protein: 27 grams
7. SaturatedFat: 12 grams
8. Sodium: 580 milligrams

9. Sugar: 4 grams

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