

Chinese Satay Chicken Stir Fry

Yield: 2 min
Total Time: 20 min

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

Ingredients:

- 8 ounces chicken breast
- 1 teaspoon baking soda bi carb soda, optional
- 1/2 teaspoon coriander powder
- 1/2 teaspoon cumin powder
- 1/4 teaspoon turmeric powder
- 1/4 teaspoon chilli powder Not US Chilli powder! See Note 1
- 1 1/2 teaspoons curry powder Note 2
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper
- 1 1/2 tablespoons smooth peanut butter
- 2 teaspoons brown sugar
- 1 teaspoon light soy sauce Note 3
- 2 teaspoons rice vinegar
- 2 teaspoons Sriracha or other hot sauce
- 1/2 teaspoon lemongrass paste, Note 4
- 1/3 cup coconut milk full fat
- 1/4 cup water
- 1 tablespoon peanut oil or other plain oil
- 1 onion finely chopped
- 2 garlic cloves minced
- shallots /scallions, sliced, optional garnish

Nutrition:

1. Calories: 420 calories
2. Carbohydrate: 18 grams
3. Cholesterol: 75 milligrams
4. Fat: 26 grams
5. Fiber: 4 grams
6. Protein: 29 grams

7. SaturatedFat: 12 grams
 8. Sodium: 1660 milligrams
 9. Sugar: 9 grams
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