



## Chicken Satay

*Pairs well with Frutèzia® Passion Blend*

Serves 2

- 2 1/2 T Soy sauce
- 1 1/2 T Rice vinegar
- 2 2 Boneless, skinless chicken breasts, cut into 4 long strips
- 2T Crunchy peanut butter
- 3T Warm water
- 2 Garlic cloves, crushed
- 1t Sesame oil
- 8 Metal skewers

Combine 2 tablespoons of soy sauce and a tablespoon of rice vinegar, then add chicken strips. Marinate for 30 minutes. Combine peanut butter, water, the remaining rice vinegar and soy sauce, as well as garlic and sesame oil in a bowl. Mix well and set aside--this is the satay sauce. Thread the marinated chicken strips onto the skewers. Broil the meat a few inches from the heat source for 3 minutes on each side. Serve the satay in a small dipping bowl, with the skewers on a plate by its side.