



SATAY CHICKEN SKEWERS

Rich and peanutty in flavour, this satay marinade is a perfect match for succulent chicken breast pieces.

SERVES 4

Ingredients

- * 3 chicken breasts, chopped into 3 x 3-cm/1 1/4 x 1 1/4-in. cubes

Marinade ingredients

- * 200 ml (3/4 cup) canned coconut milk (including the thick part from the can)
- * 1 plump garlic clove, finely chopped
- * 2 tsp freshly grated ginger
- * 2 Tbsp soy sauce
- * 1 heaped Tbsp peanut butter
- * 1 Tbsp maple syrup
- * 1 Tbsp mild curry powder
- * 1 Tbsp fish sauce

Method

1. Mix the marinade ingredients thoroughly in a bowl, then toss in the chopped chicken and stir to coat thoroughly. Leave in the fridge to marinate for at least 4 hours.
2. Preheat the air-fryer to 190°C/375°F.
3. Thread the chicken onto 8 metal skewers. Add to the preheated air fryer (you may need to cook these in two batches, depending on the size of your air fryer). Air fry for 10 minutes.
4. Check the internal temperature of the chicken has reached at least 74°C/165°F, using a meat thermometer – if not, cook for another few minutes and then serve.