



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Chicken Satay with Spicy Peanut Sauce**

**Serves 6**

#### **Ingredients**

2 tablespoons fish sauce  
1/4 cup fresh lime juice  
2 stalks fresh lemongrass, thinly sliced (optional)  
2 tablespoons agave nectar  
1 tablespoon low-sodium soy sauce  
1 tablespoon minced fresh ginger  
1/2 teaspoon chili flakes  
4 garlic cloves, minced  
1 pound boneless, skinless chicken breasts or thighs  
2 tablespoons vegetable oil, plus more for grilling  
1/4 small Napa cabbage, shredded (about 3 cups)  
6 ounces snap peas, shredded  
1/4 cup cilantro leaves  
Wooden skewers  
Spicy Peanut Sauce for serving, recipe follows

#### Spicy Peanut Sauce:

3 tablespoons reduced-fat smooth peanut butter  
1/4 cup light coconut milk  
2 teaspoons fish sauce  
1 to 2 teaspoons chili-garlic sauce  
1 tablespoon fresh lime juice  
1 tablespoon agave nectar

Whisk together fish sauce, lime juice, lemongrass, agave, soy sauce, ginger, chili flakes and garlic (makes 3/4 cup). Pour 1/2 cup marinade into a shallow baking dish; reserve the remaining 1/4 cup. Thinly slice chicken crosswise, with your knife slightly on the diagonal. Add the chicken to the marinade in the baking dish, cover with plastic wrap and refrigerate for 2 hours.

Strain reserved marinade into a large bowl; whisk with the vegetable oil. Add the shredded cabbage, snap peas and cilantro; cover with plastic and refrigerate until ready to serve.

Preheat a grill or grill pan to medium-high; soak about 24 skewers in water for 20 minutes. Thread chicken onto skewers. Lightly oil grill grates; sear or grill chicken in batches until

cooked through, about 3 to 4 minutes per side. Toss slaw; serve with chicken and Spicy Peanut Sauce, if desired.

Spicy Peanut Sauce:

Combine all ingredients in a bowl with 1 tablespoon water; whisk until smooth.

***Credit: Food Network***