



BOREALIS

Thai Chicken Satay with Coconut Rice, Acar Vegetable and Peanut Sauce



SERVING: 4 PORTIONS

Chicken Marinade

720 g Chicken thigh (*≈180 g per person*)

400 ml Coconut milk

20 g Curry powder

20 g Turmeric powder

80 ml GF Light soy sauce

16 g Sugar

Peanut Sauce

12 g Peanut butter

½ tsp Vegetable oil

½ tsp Red curry paste

¾ tbsp Tamarind paste

7 g Palm sugar

26 ml Coconut milk

Salt & pepper to taste

Coconut Rice

400 g Jasmine rice

105 ml Coconut milk

670 ml Water

7 g Sugar

Salt to taste

0.6 g Kaffir lime leaves (crushed)

52 g Desiccated coconut (toasted)

Acar Vegetable Dip

1 tbsp Sugar

2½ tsp Vinegar

2½ tsp Water

Ground white pepper to taste

Red onion, cucumber, red chili (small amount)

METHOD:

Chicken Skewers

- Mix curry powder, turmeric, soy sauce, sugar, and coconut milk.
- Add chicken and marinate for **2 hours** in the fridge.
- Thread chicken onto skewers.
- Grill for colour, then cook in oven at **160°C for 10–15 minutes**.

Peanut Sauce

- Heat oil in a pan.
- Add garlic, ginger, and chili. Cook for 1 minute.
- Add coconut milk and peanuts (or peanut butter).
- Simmer for **5 minutes** until thick.

Coconut Rice

- Rinse rice and soak for **15 minutes**.
- Add rice, coconut milk, water, sugar, salt, and kaffir lime leaf to a pot.
- Cook on low heat for **14 minutes** with lid on.
- Rest for **10 minutes**, then fluff.

Acar Pickle

- Boil sugar, vinegar, and water.
- Let it cool.
- Add sliced onion, cucumber, and chili.