

## Chicken Satay & Peanut Sauce

1½ lbs thin sliced boneless, skinless chicken breasts  
½ cup Tennessee Gourmet® Sensual Salad dressing Plus (for marinade)  
¼ teaspoon coarse grind black pepper  
¼ teaspoon Kosher salt  
10 bamboo skewers (soaked in water for 1 hour)  
¼ teaspoon ground coriander  
1 bunch green onions, made into brushes

### Peanut Sauce

1 16-ounce can, coconut milk (do not shake the can)  
¾ cup creamy peanut butter  
½ cup of chicken broth (unsalted)  
1 ¼ tablespoons fresh lime juice  
¼ cup Tennessee Gourmet® Sensual Salad dressing Plus

### Marinade

Slice chicken into ¼-inch thick strips 3-inches long by 1-inch wide. Thread 4 or 5 chicken strips onto the skewers. Place into a baking dish and sprinkle with salt and pepper, cover with the Salad Dressing Plus and refrigerate for one hour.

### Peanut Sauce

Open a can of coconut milk and allow it to stand until it separates. Pour off the light milk. This recipe only uses the thicker cream remaining.

In a sauté pan over medium heat melt the peanut butter. Add the chicken broth, Salad Dressing Plus, slowly stream in the coconut milk and continue to whisk. Do not over heat as the milk will break. Once a smooth consistent texture has been achieved, in approximately three minutes add the lime juice and continue to cook for one minute. Reduce temperature to very low to keep warm for the dipping sauce.

Preheat the barbeque or broiler. Arrange the Satays on the broiler pan with the skewers all on one side. Remove chicken from marinade and discard the liquid. Lightly sprinkle the chicken with coriander. Broil three inches from the heat for three minutes. Turn. Broil until done to taste (about two minutes longer).

Garnish with the green onion brushes. These are also great when done on the grill.