

Indonesian Chicken Satay with Peanut Sauce

Marcel · 10/05/2025



Prep Time

20

Dificult

Easy

Servings

4

Description

This classic Indonesian street food features tender grilled chicken skewers served with a rich, creamy peanut sauce. Packed with flavor, it's perfect as a snack or meal and easy to prepare at home or over a charcoal grill. ?

Ingredients

- For the chicken marinade:
- 500 g chicken thighs or breast, cut into strips
- 2 cloves garlic, minced
- 2 tsp ground coriander
- 1 tsp ground cumin
- 1 tbsp brown sugar
- 2 tbsp soy sauce
- 1 tbsp lime juice
- 1 tbsp vegetable oil
- ½ tsp chili flakes (optional)
- Bamboo skewers (soaked in water for 30 minutes)
- For the peanut sauce:
- 200 ml coconut milk
- 3 tbsp peanut butter (smooth or chunky)
- 1 tbsp soy sauce
- 1 tbsp brown sugar
- 1 tsp sambal oelek or chili paste
- 1 clove garlic, minced
- ½ tsp ground ginger
- Juice of ½ lime
- Water as needed to thin

Instructions

1. 1. Marinate the chicken:
2. Mix all marinade ingredients in a bowl.
3. Add the chicken and toss well to coat.
4. Cover and marinate for 1–2 hours in the fridge.
5. 2. Make the peanut sauce:
6. Combine all sauce ingredients in a saucepan over medium heat.
7. Stir until smooth and slightly thickened (about 5–8 minutes).
8. Add water to reach desired consistency.
9. Adjust flavor to taste with lime, sugar or chili.
10. 3. Grill the satay:
11. Thread the marinated chicken onto soaked skewers.
12. Grill over high heat (charcoal or grill pan) for 3–5 minutes per side, until golden and cooked through.
13. 4. Serve:
14. Serve the satay on a banana leaf, paper plate or rustic board.
15. Drizzle with peanut sauce or serve on the side.
16. Optionally garnish with chopped peanuts and fresh herbs.
17. ? Tip: Serve with steamed rice or cucumber salad to make it a full meal.