

Chicken Satay Skewers

Authentic Chicken Satay Skewers with coconut milk marinade and peanut sauce. Easy grilled Indonesian recipe perfect for barbecues and parties.

70	15	85	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Chicken Satay Skewers

Ingredients

- 2 lb chicken thigh
- 1 cup coconut milk
- 2 tbsp soy sauce
- 3 clove garlic
- 1 tbsp fresh root ginger
- 2 tbsp fresh lemon juice
- 1 tbsp honey
- 1 tbsp olive oil
- 2 tsp curry
- 1 tsp turmeric
- 1 tsp cumin
- 1 tsp chili flakes
- 1 tsp salt
- 1 tsp black pepper

Instructions

- 1 Prepare the chicken**

Cut 2 pounds of boneless chicken into 1-inch strips or cubes, making sure all pieces are uniform in size for even cooking.
- 2 Make the marinade**

Whisk together 1 cup coconut milk, 2 tablespoons honey, 1 tablespoon olive oil, 3 minced garlic cloves, 2 tablespoons soy sauce, 1 tablespoon curry powder, 2 teaspoons turmeric, 1 teaspoon cumin, 1 teaspoon ground ginger, 1 teaspoon red chili flakes, and 1 teaspoon salt in a large bowl until smooth.
- 3 Add the chicken pieces to the marinade and toss until completely coated. Cover and refrigerate for at least 1 hour or up to overnight for deeper flavor.**
- 4 Prepare the skewers**

Soak 8-10 wooden skewers in water for 30 minutes to prevent burning.

- 5 Remove chicken from marinade and thread onto the soaked skewers, leaving small gaps between pieces for even cooking. Discard the used marinade.
- 6 **Heat the grill**
Heat a grill pan or outdoor grill to medium-high heat (about 200°C/400°F). Lightly oil the grates to prevent sticking.
- 7 **Cook the skewers**
Grill the skewers for 12-15 minutes total, turning every 3-4 minutes, until the chicken is golden brown and caramelized on all sides and reaches an internal temperature of 74°C (165°F).
- 8 Remove from heat and let rest for 2-3 minutes before serving hot with rice and peanut sauce if desired.

Tips

Soak wooden skewers in water for at least 30 minutes before use to prevent them from burning during cooking.

Cut chicken pieces uniformly to ensure even cooking throughout all the skewers.

Thread chicken pieces close together on skewers to prevent burning and maintain moisture.

Don't discard all the marinade – reserve some before adding raw chicken to use for basting during cooking.

Cook at medium-high heat rather than high heat to prevent burning the outside while leaving the inside undercooked.

Let the chicken rest for a few minutes after cooking to allow juices to redistribute throughout the meat.

If the chicken starts browning too quickly, move skewers to a cooler part of the grill or reduce heat.

Use a meat thermometer to ensure internal temperature reaches 165°F for food safety.