# Cucumber and Chicken Christmas Tree Skewers

## Ingredients

8 chicken tenderloins, each cut into 3 pieces

3 tbsp tamari

2 tbsp sesame oil

2 tbsp maple syrup

1 clove garlic, grated

1 large carrot

6 cucumbers

12 bamboo skewers

1/4 cup coconut milk (for satay sauce)

3 tbsp crunchy peanut butter (for satay sauce)

1 tbsp lime juice (for satay sauce)

2 tsp tamari (for satay sauce)

2 tsp maple syrup (for satay sauce)

1 clove garlic, grated (for satay sauce)

1 tsp ginger, grated (for satay sauce)

1/4 tsp cayenne pepper (optional - for satay sauce)

Salt (for satay sauce)

## Method:

1. Combine the tamari, sesame oil, maple syrup and garlic in a bowl, add the chicken pieces, mix together to marinate for 15 minutes.
2. Meanwhile, whisk the satay sauce ingredients together until combined. Set aside.
3. Peel the carrot. Slice 12 thick rounds from the carrot, about 3 mm thick. Use a mini star-shaped cutter and cut a star from each piece of carrot.
4. Using a vegetable peeler or mandolin, cut long strips from each side of the cucumber, stop when you reach the center or when the ribbon has too many seeds.
5. Place the chicken pieces on the BBQ or grill, set to medium heat. Grill 4-5 minutes on each side until browned and cooked through. Place on a tray.
6. To make the Christmas tree skewers. Push two pieces of chicken through the skewer and leave enough room for the cucumber tree. Hold one end of the cucumber, fold it back and forth to create a triangular tree shape in your hands, you might need more than one cucumber ribbon. Push the cucumber tree through the skewer and loosen the pattern if it becomes compressed. Top with the carrot star.
7. Serve with satay sauce.