

Satay Chicken



Such a simple take on a family favourite.

Ingredients

500 g skinless chicken breasts

1 tbsp red curry paste

2 tbsp crunchy peanut butter

190 mL cream

Method:

1. In a non-stick pan, over medium, heat the red curry paste until fragrant, 1 minute.
2. Chop chicken into cubes. Add the chicken and seal, stirring to evenly cook.
3. Add the peanut butter and mix through.
4. Then add the cream, stir to combine. Reduce heat and simmer until the chicken is cooked, about 4 minutes.