

Indonesian Chicken Satay



Ingredients

3 tbsp soy sauce

3 tbsp tomato sauce

1 tbsp oil

2 cloves garlic, peeled and minced

1 pinch ground black pepper

¼ tsp coriander powder

6 skinless, boneless chicken breast, cubed

Skewers

Direction

1. In a bowl, mix soy sauce, tomato sauce, peanut oil, garlic, black pepper, and cumin. Place chicken into the mixture, and stir to coat. Cover, and marinate in the refrigerator for at least 15 minutes, but not overnight. This will make the meat too dark. Soak the skewer on cold water (to avoid burning when grilling it).
2. Preheat the grill for high heat.
3. Lightly oil the grill grate. Thread chicken onto skewers, and discard marinade. Grill skewers about 5 minutes per side, until chicken juices run clear. Serve with cucumber and tomato salads (or any salad) and rice.

(for 6 servings)