

THAI CHICKEN SATAY

INGREDIENTS

Marinade

1 can coconut milk
1/2 cup soy sauce
1 ounce sriracha hot sauce
1 tablespoon sugar
1 tablespoon turmeric
1 tablespoon ground coriander
1 tablespoon ground cumin
1 tablespoon salt
1 1/2 cups vegetable oil

Yellow Rice

2 cups rice (jasmine, regular or basmati rice)
2+ cups water
1 pack of saffron seasoning (add real saffron if available)
2 teaspoons chicken bouillon powder
1/2 teaspoon salt
1/2 to 3/4 cup of raisins (optional)
1/2 to cup 3/4 cup of slivered almonds (optional)

PROCEDURE

- Combine marinade with your meat or vegetables and refrigerate for 4-6 hours tightly covered. For seafood marinate for 2-3 hours
- Grill or roast meat, vegetable or seafood, slice and serve on steamed yellow rice. Add peanut sauce if desired and enjoy!

NOTES

- Can be used on chicken, pork, beef, tofu, vegetables or seafood
- You can cut your meat, vegetable or seafood and place on a skewer if you wish
- Make enough marinade to coat your meat, vegetable or seafood. Extra marinade can be kept up to 2 weeks refrigerated
- More often than not I just marinate whole boneless chicken breasts, grill them and slice thinly at an angle over a bed of steamed rice-plain or flavored