



**Miele**

# Chicken satay with ginger rice

By Miele

**10 minutes plus marinating time**

Preparation time

**15 minutes**

Cooking time

**4**

Serves

## INGREDIENTS

### Chicken satay

150 g smooth peanut butter  
½ tsp chilli powder  
2 tbsp light soy sauce  
¼ cup (60 ml) rice vinegar  
20 g honey  
¼ cup (60 ml) water  
800 g chicken thigh fillets,  
cut into strips  
16 wooden bamboo  
skewers, soaked in water  
for 30 minutes

### Ginger rice

400 g (2 cups) basmati rice  
1 tbsp light soy sauce  
2 whole star anise  
1 inch ginger, thickly sliced  
3 cm piece ginger (15 g),  
thickly sliced  
750 ml (3 cups) chicken  
stock

### To serve

¼ cucumber, sliced  
Coriander leaves  
Crispy shallots  
Black sesame seeds

### Miele Accessories

Grilling and roasting insert  
Universal tray  
Steam containers  
Griddle plate

## **METHOD**

### **Chicken satay**

1. Mix the peanut butter, chilli powder, soy sauce, rice vinegar and honey  
  
with the water. Reserve half of sauce for serving.
2. Mix remaining sauce with the chicken and thread onto the skewers. Allow to marinate for 20 minutes.
3. Preheat the oven on Fan Grill at 200°C.
4. Place the skewers on a grilling and roasting insert in universal tray. Place in the oven on shelf position 4 and cook for 10 minutes, turning half way.

### **Ginger rice**

1. Place the rice into an unperforated steam container with the remaining ingredients.
2. Place into the steam oven and Steam at 100°C for 15 minutes.

### **To serve**

1. Serve the rice into bowls with the skewers placed on top.
2. Spoon the reserved satay sauce over the skewers and garnish with cucumbers, coriander, crispy shallots and black sesame seeds.

### **Alternative appliance method**

#### **Induction**

- Preheat the plate on medium-high heat, induction setting 7, and cook for 4 minutes on each side.